

# SUPER FESTIVO

3 COURSES, A GLASS OF PROSECCO, PERONI OR  
SOFT DRINK & A LIMONCELLO TO FINISH



## STARTERS

### ❄️ N'DUJA GARLIC BREAD WREATH ❄️

Garlic bread stuffed with spicy N'duja sausage meat and mozzarella, served with N'duja ketchup for extra spice.

### ❄️ TRUFFLED MUSHROOM CHEESE FONDUE (V) ❄️

Cheese fondue spiked with truffled mushroom sauce topped with a herb crumb and truffle infused olive oil. Served with baked dough balls to dip and dunk.

### BURRATA CAPRESE (V)

Creamier and more indulgent than mozzarella, burrata is served with plum tomatoes, rocket and basil.

### BUTTERFLY KING PRAWNS

Succulent king prawns, oven roasted on Italian bread with garlic and parsley.

### MINISTRONE SOUP (V)

Hearty soup with vegetables, chickpeas, cannellini beans and orzo pasta. Topped with a cheesy dumpling.

## MAINS

### ❄️ PRIMA PIZZA NATALE ❄️

Seasoned chicken breast, balsamic red onion, spinach and red pepper pearls, with a 'stuffing' of chicken, pancetta and chestnuts.

### ❄️ CHRISTMAS CARBONARA ❄️

Fresh egg frilly tagliatelle with sprouts and crispy pancetta, in a velvety carbonara sauce made with mascarpone, pecorino and riserva cheese.

### POLLO MILANESE

Breaded butterfly chicken breast, seasoned and roasted. Served with roasted new potatoes or chips, broccoli and a creamy mushroom sauce.

### RISOTTO CON POLLO E FUNGHI

Risotto with tender chicken breast and sautéed mushrooms in a creamy white wine sauce.

### PRIMA PIZZA CAPRINA (V)

Goat's cheese, rocket, plum tomatoes, olive tapenade, and mozzarella.

### SPINACH & RICOTTA GIRASOLE (V)

Meaning 'sunflower', these pretty pasta parcels are served with spinach and a mascarpone cream sauce.

### PRIMA PIZZA SALAMI MISTI

Milano and fennel salami, pepperoni, smoked prosciutto, roasted peppers and balsamic red onions.

### PASTA FRESCA LIGHT PURPLE BASIL PESTO GENOVESE (V) (Under 550 Kcal)^

Fresh egg frilly tagliatelle in a green pesto and cream sauce, with fine green beans. Topped with purple basil pesto, served smaller with a rainbow salad.

### SEA BASS AL FORNO

Sea bass fillet baked with new potatoes, tomatoes, mushrooms, spinach and a white wine sauce.

## DESSERTS

### WARM PEAR TART (V)

Poached pear on an almond frangipane base, with raspberries and vanilla gelato.

### YOGHURT PANNA COTTA (Under 200 Kcal)^

A lighter take on a classic made with yoghurt and cream, dressed with raspberries, strawberries and an edible flower.

### PASSION FRUIT & RASPBERRY CHEESECAKE (V)

Passion fruit and raspberry cheesecake on a biscuit base, drizzled with tangy passion fruit sauce, served with vanilla gelato.

### BLOOD ORANGE AND CHOCOLATE TART (V) Vegan

Zesty dark chocolate tart on a seeded base, served with tangy raspberry sorbet.

### ❄️ GLITTERY GINGERBREAD LATTE CAKE (V) ❄️

Warm gingerbread latte cake decked with a sparkly sauce, served with cream.

### WARM COOKIE & SALTED CAMEL GELATO (V)

Calling all salted caramel lovers, our warm cookie is topped with two scoops of salted caramel gelato and salted caramel sauce.

### CHOCOLATE ETNA (V) 1.50 supplement

Hot toffee sauce is poured over the dark chocolate cup at your table, revealing a hidden scoop of vanilla gelato on top of a heavenly hot chocolate fondant.