

SANNA

CHRISTMAS MENU

STARTERS

Bon Bon di Gamberi

Crispy breaded prawn bon bons in a spicy mayonnaise sauce.

Agnolotti alla Salvia V

Ravioli filled with sheep ricotta cheese and spinach in a light butter parmesan and sage sauce.

Crema di Borlotti e Fregula Sarda V

Crushed tomato, borlotti beans and fregola soup.

Polpette allo Zafferano

Wild boar meatballs in a creamy saffron sauce served on Sardinian bread.

Bruschetta al Pomodoro e Formaggio Sardo V GFO

Bruschetta topped with creamy Sardinian cheese, basil, cherry and sun-dried tomato.

MAINS

Tacchino di Natale **GFO**

Roast turkey with balsamic roasted seasonal vegetables, root vegetables puree, roasted potatoes and gravy.

Fregola ai Frutti di Mare

Traditional Sardinian fregola with mussels, clams, squid and prawns cooked in a seafood bisque.

Pollo allo Spumante **GFO**

Chicken breast with confit leeks, lemon risotto in a creamy spumante wine sauce.

Malloreddus al Cavolo **V**

Sardinian pasta in a cauliflower velouté roasted garlic and rosemary breadcrumbs.

Manzo al Cannonau **GFO**

Blade of beef in a Cannonau wine sauce served with parsley mash and seasonal vegetables.

Pizza of your choice

Please see pizza menu (pizzas can be gluten free and vegan on request)

DESSERTS

Tiramisu della Casa

Classic homemade Tiramisu.

Coppa di Gelato **GFO**

Strawberry and cream ice cream, crushed meringue and cream.

Dolce all'Amaretto

Date and Amaretto pudding served with vanilla ice cream and caramel sauce.

Lotus Biscuit Cheesecake **V**

Creamy cheesecake filling with a buttery biscuit base and Biscoff topping.

£39.90

Kindly notify us of any allergies or dietary restrictions.

GFO GLUTEN FREE ON REQUEST

V VEGETARIAN

V VEGAN