

STARTERS

✓ **PANE ALL'AGLIO**

Garlic Bread.

✓ **PANE ALL'AGLIO CON MOZZARELLA**

Garlic Bread with mozzarella cheese

✓ **BRUSCETTA**

Garlic bread with tomato & mozzarella

✓ **FUNGHI PROVINCIALE**

Fresh mushrooms cooked in butter with garlic.

✓ **INSALATA TOMARELLA**

Tomato & mozzarella cheese with a spicy lemon & Olive oil dressing.

BIANCHETTI FRITTI

Deep fried Whitebait with lemon & tartare sauce & dusted with paprika

✓ **ZUPPA DEL GIORNO**

Fresh Soup of the day

AL DUOMO

7 Pavilion Buildings Brighton

BN1

Tel No: 01273 326 741



MAIN COURSES

TACCHINO TRADIZIONALE

Turkey roasted with sage & onion stuffing & cranberry sauce potato's & vegetables

TONNO AL VINO BIANCO

Tuna steak cooked with garlic lemon, white wine and cherry tomatoes served with roast potatoes

PENNE BOLOGNESE

Pasta with minced beef, herbs, tomato & red wine.

SPAGHETTI CREAM E FUNGHI

Spaghetti with cream and mushrooms & parmesan

✓ **GNOCCHI GORGONZOLA**

Potato gnocchi with a blue cheese and cream sauces.

TAGLIATELLE CARBONARA

Bacon, egg yolk, parmesan cheese & cream (Without cream by request only)

FUSILLI SICILIANA

Pasta twists with tuna fish prawns black olives a hint of chilly and garlic

✓ **CANNELLONI RIPIENI**

Pancakes filled with ricotta, spinach. Pecorino cheese With tomato & cream sauce

LASAGNA CASALINGA

Layers of pasta with meat, mozzarella, cream sauce & parmesan

✓ **PIZZA MARGHERITA**

Tomato, mozzarella & oregano.

PIZZA PROSCIUTTO

Tomato, mozzarella, ham, oregano,

PIZZA DIANA

Tomato, mozzarella, Italian sausage, mushrooms

PIZZA HAWAIIAN

Tomato mozzarella, ham & pineapple

✓ **PIZZA PIA**

Tomato, mozzarella, mushrooms and oregano.

PIZZA CAPRICCIOSA

Prawns black olives tomato Italian sausage mozzarella mushrooms anchovies peppers & artichokes

CHRISTMAS DINNER MENU

2 Course £9.95

Starter/Main

3 Course £12.75

Gluten Free Pasta Available

What's included !

**Crackers, Great Party
Atmosphere**

Fantastic food & Great Service

TIRAMISU

Italian trifle with coffee and Italian liqueur served with cream and drizzled with chocolate sauce

BIGNE AL CHOCCOLATO

Puff pastry filled with fresh whipped cream topped with chocolate

BANOFFIE PIE

Home-made banoffie pie a base of digestive biscuits topped with banana toffee and cream and drizzled with caramel sauce

MACEDONIA DI FRUTTA

Fresh fruit salad

STRUDDLE DI MELA

Apple straddle with fresh cream

GELATI MISTI

Vanilla, chocolate, strawberry, chocolate ice cream

10% Service charge will be added to the final bill.

✓ Suitable for Vegetarians.