



Gifts Cards

Stuck for something special? Gift vouchers available ask your server for more details.

T&C's apply. Tables of 6 or more must be secured with credit or debit card. You may not order from the main menu, in conjunction with this menu Tables of 8 or more will need to pre-order. The maximum table we can accommodate on Friday & Saturday is 10 people. Bookings between 6pm & 7.30pm we kindly ask for the table back within 2 hours. Customer are not permitted to bring any food that has not been prepared or controlled on the premises (Fratelli). Discount cards (Flitwick leisure Centre & Millbrook) are not valid with this menu.

A row of five gold Christmas ornaments hanging from thin gold strings against a dark background with gold bokeh. Each ornament has a different pattern: the first has a zigzag pattern, the second has a floral pattern, the third has a polka dot pattern, the fourth has a geometric pattern of triangles, and the fifth has a pattern of stars and stripes. Each ornament is tied with a gold ribbon bow at the top.

MERRY
CHRISTMAS
AMPTHILL



2 COURSES £26.95

3 COURSES £32.95

SERVED FROM 30 NOVEMBER 2018

ANTIPASTI

BRUSCHETTA DI NOCI E PERE G D N

Roasted pears in Vin Santo, San Daniele Parma Ham, fontina cheese served on toasted Italian bread & finished with crushed hazelnuts

BURRATA D

Creamy Buffalo mozzarella served with wild rocket, Parma Ham & black truffle

CROCCHETTE DI GRANCHIO G D

Devon white crab, chilli, lime & potato croquettes served with Saffron mayonnaise

(G) contains gluten (D) contains dairy (N) contains nuts (V) suitable for vegetarians

PRIMI & SECONDI

TACCHINO SALTIMBOCCA G D

Pan fried turkey escalope wrapped in Parma ham served with dauphinoise potatoes, roasted root vegetables & finished with a Marsala wine sauce

CODA DI ROSPO ALL'UMIDO G D

Pan fried Monkfish medallions wrapped in Parma ham with datterini tomatoes, kalamata olives, onions, garlic, white wine butter sauce & served with cubetti potatoes

RAVIOLI CON MOZZARELLA E MELANZANE G D V

Freshly made ravioli filled with mozzarella & aubergines, in a tomato & basil sauce, topped with parmesan shavings

CALZONE CARNE G D

Folded pizza, plum tomato sauce, fior di latte mozzarella, meat balls, Pepperoni, chicken, red onions topped with tomato sauce & grated parmesan cheese

DOLCI

TORTA DI PASSIONE G D

Chantilly cream & mascarpone cheesecake on a biscuit base topped with a passion fruit glaze

RUM BABA' G D N

Classic Neapolitan sponge dessert, soaked in rum, filled with Nutella, topped with Chantilly cream & crushed pistachio