



£59.95

Per Person

Terms & Conditions Apply.
£20 deposit per person required upon booking.

NEW YEARS EVE MENU

Pre Starters to Share.....

BRUSCHETTA & CAPRESE SALAD

Starters.....

ANTIPASTI DI PESCE

Fried selection of mixed fish including calamari, king prawns and whitebait, served with salad leaves and a tartar sauce.

BURRATA

Soft creamy cheese served with parma ham on a bed of rocket leaves salad.

POLPETE AL FORNO

Homemade meatballs served with tomato sauce, blue cheese, oven baked.

FUNGHIE VERDURE

Flat mushroom topped with grilled vegetables and goat cheese, oven baked, served with salad leaves.

CALAMARI RIPIENO

Fresh calamari tubes filled with fresh sea food and served in a spicy tomato sauce.

Middle Course.....

Ravioli

Pasta filled with ricotta cheese and spinach served in a creamy tomato sauce.

Main Course.....

FILLETO ALA CASA

Grilled fillet steak cooked in brandy, blue cheese, spinach and touch of cream.

OSSO BUCO AL FORNO

Slow roasted beef shank, served with chopped vegetables, white wine a touch of tomato sauce and a side of arborio rice.

SPIGOLA AL CARTOCCIO

Whole sea bass cooked in white wine, mussels, clams, garlic, cherry tomato, served wrapped in foil.

MISTO PESCE

Fresh selection of mix fish, salmon, tuna, swordfish, calamari, pan fried in a sauce of garlic shallot onion, black olives, cherry tomato, white wine, and mixed herbs.

INSALATA AL FREDO

Crayfish, smoked salmon, cherry tomatoes and avocado served with salad leaves.

Dessert.....

TIRAMISU

BANANA BRULEE

Bella Luna Thatcham
SIGNATURE ITALIAN CUISINE



CHRISTMAS DAY MENU

Served from 12pm until 3pm

Starters.....

INSALATA DI BUFFOLA

Mozzarella buffola, cherry tomatoes and olive oil, served with rocket leaves salad.

GARLIC BREAD FANTASIA

Garlic bread topped with mozzarella cheese and fresh mix grilled vegetables.

POLPETE AL FORNO

Homemade meatballs served with tomato sauce and blue cheese, oven baked.

FUNGHI FRITTI

Cup mushrooms coated in breadcrumbs, filled with blue cheese and ham, deep fried and served with tartar sauce.

GAMBERONI BELLA LUNA

Fresh king prawns wrapped in pancetta cooked in garlic butter, fresh chopped tomato and a white wine sauce.

Main Course.....

LINGUINE PARADISE

Linguine pasta cooked with mixed vegetables, shallot onions and gravy sauce, topped with rocket leaves and parmesan shavings.

RIB EYE STEAK

Rib eye steak served with your favourite sauce.

POLLO RIPIENO

Chicken breast wrapped with spinach, ricotta cheese cooked in white wine garlic, and touch of cream.

VITELLO ALA CASA

Pan fried veal cooked with garlic sun-dried tomato avocado mushroom, white wine and a touch of cream.

ORATTA AL FORNO

Whole sea bream pan fried, cooked with baby prawns, asparagus, cherry tomatoes, garlic, white wine and butter sauce.

PIZZA DI NATALE

Tomato, mozzarella, asparagus, egg and bacon.

Dessert.....

TIRAMISU

PEAR PUNCH

£44.95

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Bella Luna Thatcham
SIGNATURE ITALIAN CUISINE