



**SPAGHETTI
TREE
SUTTON**

Festive Menu

Arrival Delight

Raise your glass to the festivities with a crisp glass of Prosecco on arrival

To Start

Gamberoni Tigre Sfrigolanti

Succulent tiger prawns sizzle in a tantalising blend of garlic, olive oil, fresh chilli and ginger, served with warm, rustic bread.

Mozzarella in Carrozza (V)

Crispy, deep-fried mozzarella parcels are presented on a tangy arrabbiata sauce that adds a zesty kick.

Parmigiana di Melanzane (V)

Layers of roasted aubergines baked with mozzarella cheese and a rich tomato sauce.

Funghi Ripieni di Carne

Delectable mince meat and spinach-stuffed mushrooms with melted mozzarella, nestled in a flavoursome tomato sauce.

Main Dishes

Tacchino Arrosto Ripieno

Roast turkey served with sage and onion stuffing, accompanied by pancetta-wrapped chipolatas, rosemary sautéed potatoes, honey-glazed carrots and garlic and onion brussels sprouts.
A true taste of the season.

Stinco di Agnello Arrosto Lento

Tender slow-roasted lamb shank rests on a bed of mustard and parmesan mash, drizzled in a delicious red wine jus reduction and accompanied by perfectly cooked seasonal vegetables.

Pollo Ripieno di Mozzarella e Spinaci

Juicy roasted chicken breast generously filled with fresh mozzarella and baby spinach, wrapped in Parma ham, drizzled with fresh pesto and finished with a tangy arrabbiata sauce. Served with a side of seasonal greens and sautéed potatoes.

Filetto di Spigola con Gamberi Tigre

Pan-seared seabass fillet presented alongside succulent tiger prawns, united by a garlic, white wine and fresh chilli sauce, accompanied by a side of seasonal vegetables and sautéed potatoes.

Pasta Dishes

Tagliatelle Prawns and Chorizo

Tagliatelle entwined with plump prawns and smoky chorizo, served in a luscious cream, tomato and brandy sauce with a hint of fresh chilli.

Tortellini Gabiella (V)

Classic ricotta and spinach filled tortellini are served in a luxuriously creamy tomato and mascarpone sauce.



Decadent Desserts

Panettone Bread and Butter Pudding

A mouth-watering, bread and butter pudding made with Panettone, served warm and accompanied by a scoop of vanilla pod gelato.

Black Cherry Cheesecake

A heavenly cheesecake adorned with dark chocolate swirls and crowned with sumptuous black cherries.

Banoffee Pie

An indulgent blend of toffee, bananas and whipped cream nestled in a crumbly biscuit crust.

Classic Tiramisu

The iconic dessert featuring layers of coffee-soaked ladyfingers and mascarpone, dusted with cocoa powder.

Digestifs

Limoncello: Conclude your festive journey with a refreshing sip of Limoncello.

£50 per person

3 courses

Wednesday - Saturday includes live entertainment

£35 per person

3 courses

Monday & Tuesday no live entertainment

Indulge in the joy of Sicilian cuisine this festive season at Spaghetti Tree Sutton, where tradition meets innovation and every bite is a celebration of flavour.

Buon Appetito!

10% service charge not included