

Grand' Italia Restaurant & Café
33 George Street
PH1 5LA
Perth
Tel. 01738626016
E-mail: granditalia@btconnect.com
www.granditaliaperth.co.uk

Dear Sir/ Madam

Please find enclosed our Christmas Menus.
Our Christmas Menus are available from
the 30th of November to 24th of December 2018.
For parties over 8 persons we strongly recommend to
pre-order your meal to ensure the smooth running of
your Christmas parties.
A deposit of £ 10.00 per person will be required for parties
over 5 persons, which is not refundable in case of absence.

Your sincerely

Mario Diana



Grand' Italia Christmas Lunch Menu

2 Courses £ 16.95

3 Courses £ 20.95

Starter

Zuppa del Giorno (C, G, M)

Soup of the day or Minestrone soup accompanied with bread & butter

Cocktail di Frutti di Mare (G, SH)

Calamari, prawns & mussels marinated with extra virgin olive oil, lemon juice, garlic, parsley & pepper served on shredded iceberg lettuce along with toasted brown bread

Carpaccio di Manzo (M)

Beef carpaccio on rocket salad, parmesan shavings & lemon dressing

Scamorza di Bufala al Forno (C, G, M)

Baked Italian smoked cheese in tomato sauce served with garlic bread

Main Course

Vitello ai Funghi di Bosco e Marsala (C, G, M, Sul)

Pan-fried veal in a medley of mushrooms with cream & Marsala wine sauce served with winter vegetables & roasted rosemary potatoes

Spigola alle Olive Verdi e Rosmarino (C, F, G, M, Sul)

Fillet of sea bass cooked in extra virgin olive oil, white wine, garlic, green olives, rosemary & lemon presented with a bouquet of mixed vegetables & oven roasted potatoes

Tagliatelle al Salmone e Piselli (C, F, G, M, Sul)

Tagliatelle pasta served with smoked salmon, peas in cream sauce & garnished with fresh parsley

Risotto alla Milanese (C, M)

Carnaroli rice cooked with saffron, butter & parmesan cheese

Dessert

Torta di Formaggio e Fragole (G, M, N)

Strawberry cheesecake served with strawberry sauce & whipping cream

Coppa Babbo Natale – Sundaes Cup (G, M, N)

Two scoops of vanilla ice cream, caramel sauce, baileys liqueur, shot of espresso, whipping cream & croquant nuts

Profiteroles (E, G, M)

Ice cream filled profiteroles topped with warm chocolate sauce

Tradizionale Pandoro (E, G, M)

Traditional Italian pandoro cake, eggnog liqueur sauce & whipping cream

Black/ White Coffee or Tea

Tacchino Arrosto (Roasted Turkey Italian Style) also available (C, G, M)

Breast of turkey roasted with rosemary, garlic, thyme & sage served with natural juice accompanied with winter vegetable & potatoes

C=Celery, E=Eggs, F=Fish, G=Gluten, L=Lupin, M=Milk, Mus=Mustard, N=Nuts, P=Peanuts, SH=Shellfish, S=Soya, Sul=Sulphur Dioxide

Grand' Italia Christmas Dinner Menu

2 Courses £ 20.95

3 Courses £ 25.95

Starter

Zuppa del Giorno (C, G, M)

Soup of the day or Minestrone soup accompanied with bread & butter

Cocktail di Frutti di Mare (G, SH)

Calamari, prawns & mussels marinated with extra virgin olive oil, lemon juice, garlic, parsley & pepper served on shredded iceberg lettuce along with toasted brown bread

Carpaccio di Manzo (M)

Beef carpaccio on rocket salad, parmesan shavings & lemon dressing

Scamorza di Bufala al Forno (C, G, M)

Baked Italian smoked cheese in tomato sauce served with garlic bread

Pate' della Casa (G, M, S)

Smooth chicken liver pate' served with toasted homemade bread & cranberry sauce

Main Course

Vitello ai Funghi di Bosco e Marsala (C, G, M, Sul)

Pan-fried veal in a medley of mushrooms with cream & Marsala wine sauce served with winter vegetables & roasted rosemary potatoes

Spigola alle Olive Verdi e Rosmarino (C, F, G, M, Sul)

Fillet of sea bass cooked in extra virgin olive oil, white wine, garlic, green olives, rosemary & lemon presented with a bouquet of mixed vegetables & oven roasted potatoes

Ravioli in Salsa di Peperoni e Noci (C, G, M, N)

Beef filled ravioli served with roast pepper & cream sauce, toasted walnuts & parmesan cheese

Tagliatelle al Salmone e Piselli (C, F, G, M, Sul)

Tagliatelle pasta served with smoked salmon, peas in cream sauce & garnished with fresh parsley

Risotto alla Milanese (C, M)

Carnaroli rice cooked with saffron, butter & parmesan cheese

Dessert

Torta di Formaggio e Fragole (G, M, N)

Strawberry cheesecake served with strawberry sauce & whipping cream

Coppa Babbo Natale – Sundaes Cup (G, M, N)

Three scoops of vanilla ice cream, caramel sauce, baileys liqueur, shot of espresso, whipping cream & croquant nuts

Profiteroles (E, G, M)

Ice cream filled profiteroles topped with warm chocolate sauce

Tradizionale Pandoro (E, G, M)

Traditional Italian pandoro cake, eggnog liqueur sauce & whipping cream

Black/ White Coffee or Tea

Tacchino Arrosto (Roasted Turkey Italian Style) also available (C, G, M)

Breast of turkey roasted with rosemary, garlic, thyme & sage served with natural juice accompanied with winter vegetable & potatoes

C=Celery, E=Eggs, F=Fish, G=Gluten, L=Lupin, M=Milk, Mus=Mustard, N=Nuts, P=Peanuts, SH=Shellfish, S=Soya, Sul=Sulphur Dioxide

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33 George Street

PH1 5LA

Perth

DATE & TIME OF PARTY:

PARTY NAME:

NUMBER OF GUESTS:

CONTACT NAME ON DAY:

CONTACT PHONE NUMBER:

NOTES:

	GUEST NAME	STARTER	MAIN COURSE	PUDDING
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