

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 29th of November to 24th of December 2019.
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

IF YOU HAVE ANY ALLERGIES, PLEASE INFORM A MEMBER OF STAFF



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 & black pepper served on shredded iceberg lettuce along with toasted brown bread

Bresaola della Valtellina (M)

Air dried beef served with parmesan shavings on a bouquet of rocket salad & lemon dressing

Mozzarella in Carrozza (E, M, S)

Breaded & fried mozzarella cheese served with roast pepper mayonnaise dip & salad garnish

Main Course

Costolette d' Agnello (C, G, M, Sul)

Grilled lamb chops marinated in garlic & rosemary served with natural juice accompanied with winter vegetables & roasted rosemary potatoes

Orata ai Pomodori di Collina ed Erbe (C, F, G, M, Sul)

Fillet of sea bream cooked in extra virgin olive oil, white wine, fine herbs, garlic, cherry tomatoes presented with mixed vegetables & oven roasted potatoes

Tagliatelle ai Porcini (C, G, M, Sul)

Tagliatelle pasta served with porcini mushrooms in white wine, cream sauce & garnished with fresh parsley

Risotto al Salmone Affumicato e Piselli (C, F, M)

Carnaroli rice cooked with smoked salmon, peas, 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 vegetables & 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 & black pepper served on shredded iceberg lettuce along with toasted brown bread

Bresaola della Valtellina (M)

Air dried beef served with parmesan shavings on a bouquet of rocket salad & lemon dressing

Mozzarella in Carozza (E, M, S)

Breaded & fried mozzarella cheese served with roast pepper mayonnaise dip & salad garnish

Pate' della Casa (G, M, S, Sul)

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

Main Course

Costolette d' Agnello (C, G, M, Sul)

Grilled lamb chops marinated in garlic & rosemary served with natural juice accompanied with winter vegetables & roasted rosemary potatoes

Orata ai Pomodori di Collina ed Erbe (C, F, G, M, Sul)

Fillet of sea bream cooked in extra virgin olive oil, white wine, fine herbs, garlic, cherry tomatoes presented with 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 ai Porcini (C, G, M, Sul)

Tagliatelle pasta served with porcini mushrooms in white wine, cream sauce & garnished with fresh parsley

Risotto al Salmone Affumicato e Piselli (C, F, M)

Carnaroli rice cooked with smoked salmon, peas, 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 vegetables & 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 RESTAURANT

33 George Street
 PH1 5LA
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	GUEST NAME	STARTER	MAIN COURSE	PUDDING
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DATE & TIME OF PARTY:

PARTY NAME:

NUMBER OF GUESTS:

CONTACT NAME ON DAY:

CONTACT PHONE NUMBER:

NOTES: