

Grand' Italia Festive Menu

2 Courses £ 25.90

3 Courses £ 29.90

Starter

Zuppa del Giorno (C, G, M)

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

Prawn Cocktail (E, G, M, SH)

Succulent prawns in Marie Rose sauce served on shredded lettuce & served with toasted homemade brown bread

Melenzane alla Parmigiana (C, E, G, M, V)

Layers of aubergine baked in the oven with mozzarella & parmesan cheese, tomato sauce & basil

Bresaola della Valtellina (M)

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

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

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

Main Course

Vitello alla Romana (C, G, M, Sul)

Pan-fried veal with Parma ham, fresh sage & marsala wine sauce served 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, E, G, M, N)

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

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

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

Risotto Salsiccia e Zafferano (C, M, Sul)

Carnaroli rice cooked with fresh spicy Italian sausage, shallots, white wine, butter, parmesan cheese & saffron

Dessert

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

Strawberry cheesecake served with strawberry sauce & whipped cream

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

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

Panna Cotta alla Salsa di Lampone (F, M)

Vanilla flavoured cooked cream served on raspberry coulis

Tradizionale Pandoro (E, G, M)

Traditional Italian pandoro cake, eggnog liqueur sauce & whipped cream

Black/ White Coffee or Tea

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, V=Vegetarian