

Piatto Bianco

Christmas Menu

£29.95 – 3 courses (3 Courses & Coffee & Mints)

£25.95 – 2 courses (2 courses & Coffee & Mints)

To Start

Zuppa di Cipolle

Onion Soup served with Parmesan and Crouton

or

Pate Di Fegato Di Pollo

Chicken Liver Parfait served with Onion Chutney and Granary Bread

or

Tortellini Con Funghi E Ricotta

Pasta filled with Mushroom and Ricotta in a Creamy Mushroom Sauce

or

Protouda Brie Fry

Brie in Breadcrumbs deep fried served with Lettuce and Cranberry Sauce

or

Insalato Di Salmone Affumicate

Jumbo Prawns and Smoked Salmon Salad served with Marie Rose Sauce

Followed By

Arroste Di Tacchino

Roast Turkey served with all the traditional trimmings

or

Spigola Di Limone

Fillet of Sea-Bass with Orange and Lemon in a White Wine and Butter Sauce

Mushroom Risotto

Wild Mushrooms, Garlic and Olive Oil

Filetto Di Manzo con Seuape

Prime Scotch Sirloin steak with mixed Mustard Creamy sauce

or

Pollo Alla Saltimbocca

Chicken Breast with Parma Ham and Mozzarella in a sage and White Wine Sauce

Or

DI Maiale con Salsa Di Funghi

Medallions of Pork fillets cooked with Mushrooms, Onions in a Brandy and Cream Sauce

To Finish

Please choose from our wide selection of home- made desserts or Cheese and Biscuits

Some of our dishes may contain or have traces of nuts. Any allergies should be pointed out to our waiter/waitress. If you require any specific dietary requirements then please let us know.

Piatto Bianco

Christmas Day Menu

£65.00

On Arrival

Canapés and Prosecco

To Start

Antipasto Misto

Selection of Italian Meats served with Artichokes and Olives
or

Pasta Fagioli

Traditional Tuscan Bean and Pasta Soup made with Parma Ham
Or

Risotto Con Sardo E Funghi

Spicy Sardo Sausage and Wild Mushroom
Or

Parmigiana Di Melanzane

Baked Aubergines with tomato, Mozzarella and Parmesan Cheese
Or

Insalata DI Fromaggio

Roasted Goats Cheese with Walnuts and Balsamic Dressing Served with Fresh Salad

Followed By

Tacchino Arrosto Con Ripieno

Roast turkey with Sage and Onion Stuffing topped with Crispy Pancetta, Chipolata with Gravy from the
Roasting Pan
or

Anatra Con Salsa All Arancia

Slow Roasted Aylesbury Duck in Grand Marnier Orange Sauce
Or

Fillet Mignon

Fillet of Beef in a Mushroom, Onion, Brandy and Cream Sauce
Or

Saltimbocca Alla Romana

Veal Escalope's Pan Fried topped with Parma Ham and Mozzarella Di Bufala in a rich Sage, Butter and White
Wine Sauce
Or

Ginger Branzino Con Appassito Verdi

Ginger Sea Bass over Wilted Greens
Or

Fettuccine Con Peperoni Arrostiti

Fettuccine in a spicy roasted red peppers and tomato sauce with Mascarpone Cheese

Desserts

Please choose from a wide selection of homemade desserts or Cheese & Biscuits

Panettone

Fine Italian Christmas Cake

Coffee and Mints

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Piatto Bianco

New Year's Eve

£55.00

To Start

Delizia Di Capri

Fresh Tomato, Bufala Mozzarella with rocket and Basil
or

Friggere Calamari Con Salsa Di Avocado

Deep Fried Squid on a bed of Salad served with Avocado Salsa
or

Funghi Del Sottobosco

Fresh Mixed Mushroom Sautéed in Butter, Garlic and White Wine Sauce
or

Sardine Butterfly

Fillet of Fresh Sardines in Breadcrumbs served with Salad
Or

Gnocchi Pomodora

Potato Gnocchi with Spicy Tomato Sauce

Followed By

Fracosta Alla Funghi

Prime Sirloin Steak with Mushroom Sauce
or

Pollo Cierianese

Chicken Breast stuffed with Atlantic Prawns in a Extra Virgin Olive Oil and Garlic Sauce
or

Spigola Con Salvia

Fresh Sea-bass cooked with Sage, Rosemary, White Wine and Butter Sauce
or

Penne Zucchine

Penne Pasta with Courgettes, Fresh tomato in a light Cream Sauce
or

Parmigiana Di Maiale

Pan Fried Pork fillet topped with Ham and Cheese in a butter and Parsley Sauce.
or

Veal Limone

Tender veal in a Lemon, Butter and white Wine Sauce

To Finish

**Choose one of our home-made desserts or a selection of Cheese and Biscuits
Coffee and Mints**

**At 11.45pm a complimentary glass of Prosecco will be given to all
customers to see in 2013**

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If you require any specific dietary requirements then please let us know.