

PARTY NIGHTS

Looking for somewhere to take the office party? Need a big space to accommodate everyone? Then make Di Maggio's your first choice for a great night out:

DI MAGGIO'S CITY CENTRE / CAPACITY 60

Royal Exchange Square. Tel 0141 248 2111

DI MAGGIO'S THEATRELAND/ CAPACITY 120

West Nile Street. Tel 0141 333 4999

For further details, telephone the restaurant of your choice.

CONDITIONS OF BOOKING

The booking is provisional until the confirmation is received and the deposit is paid. We must receive these within one week of the initial reservation or the booking maybe cancelled.

- Please call with your final numbers 2 days before the date of your reservation.
- Only the deposit for those people attending will be deducted from the total bill.
- For all parties we recommend that the organizer selects and pre-orders the wines 2 days in advance.
- All prices shown are inclusive of V.A.T.
- A 10% Service Charge shall be added.
- Due to demand, it may occasionally be necessary to split tables.
- We ask that you respect the agreed duration of your table and arrive promptly at the time of your reservation.
- Please note: We will be closed on Christmas Day and New Year's Day.

WINE LIST

WHITE

MATTI CHARDONNAY £13.95

Our house white is a crisp elegant wine with lovely tropical fruit flavours.

PINOT GRIGIO, LA LAGUNA £16.95

Gentle aromas of sugared almonds, which lead into a soft, clean, unspoilt, off-dry Pinot Grigio crispness with mild spice hints.

CONCHA Y TORO SAUVIGNON BLANC £17.95

Nice gooseberry fruit on the nose with Granny Smith flavours in the mouth.

FRASCATI, VILAFRANCA £18.95

Aromas of almonds with honeyed fruit in the mouth & a dry finish.

CHABLIS, GERARD REMBLAY £26.95

Soft honeyed fruit on the nose with crisp steely fruit in the mouth.

RED

MATTI MONTEPULCIANO £13.95

Our house red is a traditional style wine made from the Merlot grape from north of Italy. The wine is soft, fruity & voluptuous.

BARBERA DOC BOIRA £16.95

Full and fruity with lots of flavour and great value.

CHIANTI COLLI SENESI £19.95

Intense ruby red colour, with a rich, fruity bouquet & silky smooth tannins on the palate.

VALPOLICELLA, ZENATO £21.95

Textbook and truly wonderful Valpolicella with fully spicy cherry fruit.

MARQUES DE CACERES, CRIANZA RIOJA £22.95

Oak & vanilla on the nose & fine blackcurrant fruit in the mouth.



CHRISTMAS WITH *Di Maggio's*

Much more than just a restaurant, we have exactly what you're looking for this Christmas time.

See inside for more details...

www.dimaggios.co.uk

CHRISTMAS LUNCH

£14.95

STARTER

LEEK & POTATO SOUP (V)

A warming, thick leek & potato soup

CHICKEN LIVER, PORK & THYME TERRINE

Homemade chicken liver and pork paté served with oatcakes & an apple & caramelized onion chutney

CLASSIC PRAWN COCKTAIL

Cold water prawns served on a bed of mixed leaves & smothered in marie rose dressing

SICILIAN ARANCINI WITH MUSHROOM (V)

Sicilian fried mushroom risotto balls coated in breadcrumbs, with mozzarella & fresh herbs served with a tomato sauce

MAIN COURSE

TURKEY WITH ITALIAN SAUSAGE & APPLE STUFFING

Roast turkey with a spicy sausage and tart Granny Smith apple stuffing, gravy, chipolatas & seasonal trimmings

PIZZA MEDITERRANEAN (V)

Mixed roast peppers, chargrilled aubergine & courgettes, marinated in virgin olive oil flavoured with balsamic vinegar

SMOKED BBQ CHICKEN PIZZA

Smoked bbq chicken fillet, sliced red onion and Italian sausage with tomato & fresh mozzarella

SALMON DI MAGGIO

Salmon fillet in a cream & lemon tarragon sauce, served with a medley of vegetables

LASAGNE AL FORNO

Our famous lasagne made with layers of pasta, bolognese & béchamel sauce

FUSILLI AL FUNGHI (V)

Pasta spirals with mushrooms in a cream, garlic & Parmesan sauce

DESSERT

**PANNACOTTA WITH WILD WINTER BERRIES
CHOCOLATE PROFITEROLES
CHRISTMAS PUDDING & HOT BRANDY SAUCE**

CHRISTMAS DINNER

£19.95

FRIDAY/SATURDAY £22.95

STARTER

MINISTRONE INVERNALE (V)

Extra thick winter minestrone

CHICKEN LIVER, PORK & THYME TERRINE

Homemade chicken liver and pork paté served with oatcakes & an apple & caramelized onion chutney

SICILIAN ARANCINI WITH MUSHROOM (V)

Sicilian fried mushroom risotto balls coated in breadcrumbs, with mozzarella & fresh herbs served with a tomato sauce

CLASSIC PRAWN COCKTAIL

Cold water prawns served on a bed of mixed leaves & smothered in marie rose dressing

CAPRINO SALAD (V)

Toasted goats' cheese with caramelized onions & pine nuts served on a bed of dressed salad

MAIN COURSE

TURKEY WITH ITALIAN SAUSAGE & APPLE STUFFING

Roast turkey with a spicy sausage and tart Granny Smith apple stuffing, gravy, chipolatas & seasonal trimmings

PIZZA VEGETARIAN (V)

Peppers, corn, mushrooms, onion & olives

RISOTTO GAMBERINO

Arborio rice with large black tiger prawns with julienne of vegetables & chilli in a rich tomato sauce

SCOTTISH SIRLOIN STEAK WITH PEPPER SAUCE (£3 Supplement)

8oz prime striploin Simon Howie steak with a creamy pepper sauce

PENNE DI MAGGIO'S (V)

Short cut pasta in our speciality sauce of cream, herbs, courgette & mushroom with a drop of tomato

POLLO E PROSCIUTTO

Tender breast of chicken filled with prosciutto & fresh mozzarella with a creamy tomato & herb sauce served with mash

PIZZA CAJUN

Cajun marinated chicken fillets with smoky roasted peppers & onions

DESSERT

**PANNACOTTA WITH WILD WINTER BERRIES
CHOCOLATE PROFITEROLES
CHRISTMAS PUDDING &
HOT BRANDY SAUCE**

BOOKING FORM

You can book and pay your deposit anytime online at www.dimaggios.co.uk. Alternatively please call us directly to check availability with our Christmas coordinator before filling in this form. To secure your reservation, please fill in the form below and post or hand in to the address below with a deposit of £10 per person. For all bookings confirmed and deposit paid for parties of 6 or more by 1st November 2012, the party organiser shall receive a £10.00 Di Maggio's voucher.

NAME

ADDRESS

POSTCODE

TELEPHONE

FAX NUMBER

EMAIL

FESTIVE LUNCH MENU

DATE REQUIRED TIME REQUIRED

NUMBER IN PARTY DEPOSIT PAID

FESTIVE DINNER MENU

DATE REQUIRED TIME REQUIRED

NUMBER IN PARTY DEPOSIT PAID

WINE PRE-ORDER (COMPLETE NUMBER OF BOTTLES REQUIRED)

RED QUANTITY

WHITE QUANTITY

I HAVE READ AND AGREED TO THE CONDITIONS OF BOOKING

SIGNED DATE

SEND YOUR APPLICATION TO THE DI MAGGIO'S RESTAURANT OF YOUR CHOICE:

CITY 21 ROYAL EXCHANGE SQUARE, GLASGOW G1 3AJ
TEL 0141 248 2111

THEATRELAND 163 WEST NILE STREET, GLASGOW, G1 3RL
TEL 0141 333 4999