

Christmas Dinner Menu 2011

Zuppa di Funghi Porcini
Wild Mushroom Soup with Homemade Bread

Carpaccio di Manzo
Seared British Beef with Parmesan Shavings and Rocket Salad

Cozze alla Gorgonzola
Giant Green Lipped Mussels Baked in Gorgonzola

Prosciutto e Mozzarella
Thin Slices of Italian Cured Ham with Baby Mozzarella and Balsamic Glaze

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Petto di Tacchino alla Marsala
Pan Fried Turkey Steak with Marsala Sauce
Roasted Herb Potatoes Brussel Sprouts with Pancetta and Black Pepper

Controfiletto di Manzo
Chargrilled Sirloin Steak* with Hand Cut Chips
and Roasted Cherry Tomatoes
* 7-8 oz uncooked weight

Pizza Mare e Monti
Pizza Topped with Pancetta Porcini Mushrooms Prawns and Mussels

Pizza alla Parmigiana (V)
Pizza Topped with Roasted Aubergines Mascarpone Cheese and Mozzarella

Crespelle Spinaci e Ricotta (V)
Homemade Crepes filled with Spinach and Ricotta Baked in a Rich Tomato Sauce
Seasonal Vegetables

Pesce Spada Pizzaiola
Swordfish Baked in a Rich Tomato Anchovy and Black Olive Sauce
On a Bed of Pappardelle Pasta
Green Leaf Salad

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Strudel alla Mela
Apples and Sultanas wrapped in Filo Pastry Served Warm with Whipped Cream

Panna Cotta alla Vagnilia con Frutti di Bosco
Vanilla Panna Cotta with a Compote of Forest Fruits

Coppa di Gelati Italiani
Selection of Italian Ice Creams

Chocolate Bread and Butter Pudding
Made With Pandoro Served Warm with Vanilla Ice Cream and Butterscotch Sauce

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£20.00 Per Person Including Crackers

CHRISTMAS DINNER MENU SELECTION FORM

Name of Organiser:

Date and Time of Reservation:

Total Number of Diners:

Please Indicate Below the Number of Meals Required:

STARTERS:

Soup

Carpaccio

Mussels

Prosciutto

MAIN COURSE

Turkey

Sirloin Steak Rare

Medium Rare

Medium

Medium to Well Done

Well Done

Pizza Mare e Monti

Pizza alla Parmigiana

Crespelle

DESSERTS

Strudel

Panna Cotta

Ice Cream

Chocolate Pudding