



Christmas Party

STARTERS

Zuppa del Giorno

Vegetable soup

Gamberoni

Prawns sautéed in a tomato sauce and infused with garlic and chilli

Bruschetta Romana

Toasted bread with fresh chopped tomato, garlic and basil

Antipasto

Selection of Italian cured meat & mozzarella on a bed of mixed leaves

Polpette

Meatballs in a tomato and oregano sauce

Salmone Affumicato

Smoked salmon with extra virgin olive oil served with horseradish sauce

Calamari Fritti

Fried squid served with tartare sauce

MAIN COURSE

Turkey

Breast of turkey served with all the trimmings in a gravy sauce

Ravioli con Asparagi

Fresh pasta filled with asparagus and ricotta cheese in a creamy sauce

Spigola alla Pizzaiola

Grilled sea bass in a pizzaiola sauce

Pollo Valdostana

Pan fried breast of chicken with parma ham, mozzarella and tomato sauce

Salmone al Forno

Oven backed salmon with prawns in a thermidor sauce

Medaglione Diana

Fillet steak medallion with shallots in a creamy marinated sauce and porcini mushrooms

Vitello ai Funghi

Pan fried veal escalope served with white wine mushrooms and creamy sauce

ALL OUR MAIN COURSES INCLUDE POTATOES AND VEGETABLES

DESSERT

Tiramisu

Sponge fingers, mascarpone, marsala & coffee liqueur

Christmas Pudding

Christmas pudding in a brandy sauce

Panna Cotta

Vanilla infused Italian custard made with cream, served with mixed forest fruit sauce

Torta al limoncello

Baked Sicilian limoncello cheesecake



£24.95 per head - Lunch
£34.95 per head - Dinner

Little Italy Bistrot