



Christmas Party Menu 2018

Wednesday 28th November to Monday 24th December

- Zuppa Della Casa** - Cream of leek and potato soup served with home made bread
Gamberoni Aurora - Sauteed king prawns in a garlic tomato cream sauce on a toasted crouton
Paté - Smooth chicken liver paté served with toasted home made bread and a chilli spiced onion relish
Funghi al Aglio - Mixed sautéed mushrooms with garlic in a light cream sauce served on a toasted crouton
Salmone Affumicato - Smoked salmon, baby prawns and avocado salad with a marie rose sauce
Calamari Fritti - Crisp fried calamari with roast garlic and lemon salsa
-

- Tacchino Inglese** - Hand carved turkey breast with pigs in blanket, stuffing and a rich red wine gravy
Bistecca al Pepe - 8oz sirloin steak with a classic peppercorn sauce
Cannelloni Spinaci - Fresh rolled pasta filed with ricotta and spinach baked with parmesan and an aurora sauce
Branzino Limone - Pan fried sea bass fillets with a caper lemon butter sauce
Pizza Calzone - Folded pizza with garlic chicken, ham, pepperoni, buffalo mozzarella and Bolognese sauce
Penne Pollo Primavera - Penne pasta with chargrilled chicken, broccoli, carrots, sugar snap peas, mozzarella, cream and toasted pine nuts
Pollo Veolla - Chicken breast wrapped in parma ham with an arrabiata sauce
(All served with seasonal vegetables, French fries and roast potatoes for the table to share)
-

- Torta di cioccolato (GF)** - deep rich chocolate and almond cake with vanilla ice cream
Homemade Christmas pudding - with a brandy sauce
Creme Brûlée
Italian ice cream selection
Vanilla cheesecake
Formaggio e Biscotti - selection of cheeses with, grapes, celery, honey and crackers

Three courses £26.95 - Two courses £21.95

(Please note that there will be a discretionary 10% service charge for parties of 8 or more)
If you are concerned about allergens, please ask your server

380 Aigburth Road, Aigburth, Liverpool L17 6AE. Telephone: 0151 427 1155

If you are concerned about allergens please ask your server