



# Christmas Menu

Tuesday 30th November to Friday 24th December 2021  
Two Course £22.95 Three Course Menu £27.95 (per person)

## STARTERS

### BRUSCHETTA CON MANZO

Braised beef with gorgonzola served on toasted garlic ciabatta slices with rocket & Parmesan shavings

(Gluten & Dairy Free available on request)

### V Gf CAPRA AL FORNO

Baked goat's cheese, beetroot, black olives & rocket salad with honey mustard dressing

### FEGATO DI POLLO

Chicken and pork liver pâté with red onion chutney, salad garnish and toasted bread

(Gluten Free available on request)

### V CROSTINI CON FUNGHI

Sautéed mushrooms with garlic, rosemary and butter, served with toasted ciabatta bread

(Gluten & Vegan available on request)

### CALAMARI PICANTE

Crispy squid with fresh chilli, spring onions and a sweet and spicy salsa with salad garnish

### COPPA DI GAMBERONI

King prawn and smoked salmon cocktail with a sweet chilli marie rose sauce with toasted ciabatta bread

(Gluten Free available on request)

## MAIN COURSES

### INVOLTINO DI POLLO

Chicken breast wrapped with Parma ham stuffed with sausage, rosemary & provola cheese served with a mushroom sauce, Tuscan potatoes and vegetables

(Gluten Free available on request)

### PANCIA DI MAIALE

Tender pork belly with crackling served with a creamy brandy and crushed peppercorn sauce, dauphinoise potatoes and green vegetables

(Gluten Free available on request)

### PIZZA CON ANATRA

Shredded Gressingham duck breast with a plum & tomato base, mozzarella, spring onion, cucumber, toasted sesame & fresh coriander

(Vegan available on request)

### V MELANZANE PARMIGIANA

Gratinated layered aubergines with tomato sauce, provola cheese & spinach served with a vegetable & halloumi skewer, salad and a parsley & garlic dip

(Gluten & Vegan available on request)

### BISTECCA ROSSINI

Sliced rib eye steak served pink on toasted bread, pâté jus, sautéed spinach, garlic butter mushrooms & roasted potatoes infused with rosemary

(£4 Supplement)

(Gluten Free available on request)

### SPAGHETTI FRUTTI DI MARE

A medley of fresh sautéed mixed seafood in a garlic, chilli, white wine, cherry tomato & fresh herb sauce

(Gluten & Dairy Free available on request)

## DESSERTS

### TIRAMISÙ

Savoardi biscuits, espresso, mascarpone, cocoa and amaretto biscuits

### Gf PANNA COTTA

Vanilla infused cooked cream with a passion fruit coulis

### FERRERO ROCHER SUNDAE

Chocolate & hazelnut sundae with chocolate ice cream, Tia Maria infused chocolate fudge cake, chantilly cream & nutella

### CANNOLI CON LAMPONE

Pastry tubes with a ricotta & white chocolate cream infused with raspberries and coconut

### COPPA DI BOSCO

Meringue nest with fruits of the forest, chocolate mousse & Chantilly cream

### GELATI PER NATALE

Our special selection of Christmas ice creams

(Gluten & Vegan available on request)

Bookings for 10 or more must pre-order 48 hours in advance using our online spreadsheet.

Completed pre-orders to be emailed to us at [email@amicispalding.co.uk](mailto:email@amicispalding.co.uk)

Customers must pay a £10 per person non refundable deposit to reserve the booking and order from the same menu. Please contact a member of staff for further details. Customer's are kindly requested to not pay their bill individually.