



*Merry
Christmas*

Christmas Menu Classic

£39.50 per person

Selection of Starters to start with:

Salmone Marinato:

A traditional Christmas dish from South of Italy. Fresh Scottish salmon cured for 24 hours with a blend of white vinegar, salt, sugar, dill and lemon zest, then sliced and served on crostini bread.

Crocche' di Patate:

Deep fried potato croquettes with parmesan cheese and parsley. Stuffed with mozzarella cheese.

Arancini allo Zafferano con Baccala':

Arancini are crunchy deep fried balls of saffron-infused rice. These arancini are made with a ragù of baccalà (cod fish) and black olives.

Focaccina di Mare:

This seafood flatbread has a thin and crispy base and is topped with shell-off mussels and clams, fresh cheery tomato, and rocket salad. It is drizzled with a rich balsamic reduction

Main:

(choose one option)

Cosciotto di Agnello brasato al Barolo:

Tender, fall off the bone, Lamb Shank braised in a rich Barolo red wine sauce. Served with creamy mush potato.

Petto di Tacchino farcito:

Slowly cooked, rolled turkey breast covered in pancetta (bacon) and cooked with cranberry sauce. Stuffed with Parma ham and mozzarella cheese and served with rosemary potato.

Dessert:

(choose one option)

Tiramisu

Classic and delicious espresso soaked Italian ladyfingers layered with a whipped mixture of cream, sugar, and mascarpone cheese, dusted with cocoa. Absolutely the best!

Cheesecake limoncello

Ricotta and mascarpone cheesecake with limoncello liquor cream, decorated with lemon custard sauce.



 *Positano*

GUILDFORD
RISTORANTE ITALIANO

Christmas Menu Seafood.

£39.50 per person

Selection of Starters to start with:

Salmone Marinato:

A traditional Southern Italian Christmas dish. Fresh Scottish salmon cured for 24 hours with a blend of white vinegar, salt, sugar, dill and lemon zest, then sliced and served on crostini bread.

Calamari:

Tender fresh pan-fried Baby Squid with lemon and garlic mayonnaise and garnished with mixed leaf salad.

Arancini allo Zafferano con Baccalà':

Arancini are crunchy deep fried balls of saffron-infused rice. These arancini are made with a ragù of baccalà (cod fish) and black olives.

Focaccina di Mare:

This seafood flatbread has a thin and crispy base and is topped with shell-off mussels and clams, fresh cheery tomato, and rocket salad. It is drizzled with a rich balsamic reduction

Main:

Lasagna di Salmone:

An authentic homemade lasagna for seafood lovers! This Scottish salmon lasagna is rich, delicious and totally crowd-pleasing. It is cooked in béchamel sauce, mozzarella and parmesan cheese.

Dessert:

(choose one option)

Tiramisu

Classic and delicious espresso soaked Italian ladyfingers layered with a whipped mixture of cream, sugar, and mascarpone cheese, dusted with cocoa. Absolutely the best!

Flute al limoncello

Refreshing, light and delicate Lemon Gelato swirled together with Limoncello liquor. Ideal for a light finish after a Seafood lunch/dinner!



Christmas Menu Vegetarian.

£36.50 per person

Selection of Starters to start with:

Strudel Spinaci and feta:

This traditional South Tirol ricotta and spinach strudel is an appetizing starter to be served in slices.

This crispy puff pastry roll-ups are filled with spinach, mozzarella, parmesan and feta cheeses.

Parmigiana di Melanzane

Baked "aubergine lasagna" made with sliced aubergine and layered with Parmesan cheese, mozzarella and a rich tomato sauce.

Crocche' di Patate:

Deep fried potato croquettes with parmesan cheese and parsley. Stuffed with mozzarella cheese.

Arancini al Sugo

Traditional Sicilian rice balls filled with tomato sauce, mozzarella and basil. Served on a bed of tomato sauce,

Main:

Lasagna di pesto di Asparagi:

*A truly tasty **Vegetarian Lasagna** made with a pesto of roasted asparagus, and it is cooked in béchamel sauce, mozzarella and parmesan cheese.*

Dessert:

(choose one option)

Tiramisu

Classic and delicious espresso soaked Italian ladyfingers layered with a whipped mixture of cream, sugar, and mascarpone cheese, dusted with cocoa. Absolutely the best!

Tentazione al cioccolato

Chocolate cake made from Ecuador's cocoa seeds, filled with chocolate and hazelnut cream and hazelnut crunch between two layers of cocoa sponge cake, covered with chocolate glaze.