2 Courses & Coffee £30.00

· ENOTECA· RISTORANTE ITALIANO CHRISTMAS MENU

STARTERS

GFO*

DFO*GFO*

Prosciutto Caprese

Prosciutto with buffalo mozzarella and sun-blushed tomato drizzled with olive oil

Gamberoni Luciana

King prawns with garlic, chilli, tomato and a touch of cream. Served on toasted altumera bread, garnished with rocket

Calamari Fritti

Crispy deep-fried calamari served with sweet chilli sauce and a lemon wedge

Meatball Al Forno

DFO*GFO

3 Courses

& Coffee

£35.00

Beef meatballs cooked with chopped tomatoes, crushed chillies and parsley. Served on toasted altumera bread

Mushroom Al Forno

Oven baked mushrooms stuffed with breadcrumbs, mozzarella and parmesan coated with garlic butter. Served with garlic mayo and topped with parsley

MAINS - PASTA

Casarecce Siciliane

Cherry tomatoes and capers cooked in a tomato sauce with garlic oil and chillies. Served with casarecce pasta, drizzled with olive oil

Rigatoni Bolognese

DFO*GFO*

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A classic beef ragu sautéed in tomato, garlic red with and fresh herbs. Served with rigatoni pasta drizzled with olive oil

Rigatoni Gamberoni Zucchini

King prawns and courgettes cooked in a creamy tomato sauce with white wine, garlie oil and fresh chillies. Served with rigatoni pasta and a lemon wedge

Casarecce Pollo alla Genovese

N* GFO*

Casarecce pasta with Cajun chicken, mushrooms and onions in a creamy pesto sauce.

Please advise your server of any special dietary requirements. While we try our best to reduce the risk of cross contamination in our kitchen, we cannot guarantee that any of our dishes are free from traces of allergens and therefore cannot accept liability in this respect.
A £1.50 surcharge is applied to our gluten free pizza bases and pastas. A 10% service charge is added to all bills, which goes directly to our

incredible servers. This can be removed upon request. We thank you in advance for your generosity

Mains

Red Wine & Mushroom Sirloin Steak



Panfried 10 oz sirloin steak cooked with garlic,* peppers, spinach and mushrooms in a red wine sauce. Served with garlic rosemary new potatoes

Pollo Amatriciana



Chicken breast cooked with olive oil, mushrooms, pepperoni and onion in a red wine and pomodoro sauce. Served with chips & salad

Gamberoni Pollo Stew

DFO*GFO*

King Prawns and chicken cooked in garlic oil with potatoes, in a tomato, white wine sauce with lemon juice and black pepper. Served with rosemary bread

Nduja Con Piccante Pizza

San marzano tomato sauce, mozzarella, Italian salami, spicy nduja sausage and red onion

Pizza Natale

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San marzano tomato sauce, barbecue sauce, 📂 mozzarella, pork belly strips, chicken, peppers and hot chilies, drizzled with garlic oil

Pizza Ai Funghi Spinach

San marzano tomato sauce, mozzarella, spinach and mushroom drizzled with olive oil

Calzone Pollo

Folded pizza dough stuffed with san marzano tomato sauce, mozzarella, chicken, pancetta, mushroom and roasted onion. Served with a side salad.

Tea or Coffee of your choosing

Side Orders

Broccoli and green beans with pancetta +£4

Broccoli and green beans roasted in butter with crispy pancetta

Caprese Salad +£4

Rocket, cherry tomatoes, sundried tomatoes, baby mozzarella, and basil toppedwith a pesto dressing

Chips £3.50

Desserts

Chocolate Tartufo

A hazelnut delight, chocolate ice cream coated in solid chocolate and hazelnuts

Caramel Brownie Decadence

A Belgian chocolate truffle mousse centred with a soft caramel on sticky brownie, topped with chocolate ganache

Biscoff Cheesecake

Creamy cheesecake filling between buttery biscuit base and delicious Biscoff filling. Served with salted caramel gelato

Mince Pie with Brandy Cream

Buttery pastry shell filled with delicious mincemeat served with homemade brandy cream

Gelato

Vanilla, Strawberry, Chocolate, Vegan Salted Caramel and Mango Sorbet Honeycomb

GFO

DFO*GFO





GFO*Gluten Free Option



