

PICCOLA ITALIA

# Christmas Menu 2016

## Starters

### Trio di Bruschette

Three Variations of bruschetta:  
Porcini, Tomato & Onion, Rocket and Parmesan

### Carpaccio

Thin sliced smoked Tuna & Swordfish  
served with tropical fresh fruit

### Gamberi Piccanti

Oven-baked tiger Prawns with chilli, garlic  
and lemon sauce

### Parmigiana

Oven-baked layers of aubergine with  
mozzarella, parmesan, basil and tomato sauce

### Antipasto Italiano

Selection of Italian crud meat and bruschetta

## Mains

(All our main courses (except pastas) are served with seasonal vegetables and roasted potatoes)

### Stinco d'Agnello

Slow braised Lamb Knuckle

### Cannelloni Ricotta

Pasta filled with spinach & Ricotta oven-baked  
with tomato, bechamel and mozzarella

### Anatra

Oven-baked Duck breast cooked  
with fresh orange "Vellutata"

### Salmone alla Vesuviana

Stone baked fillet of Salmon, cherry tomato,  
onion, black olives and capers

### Tacchino

Oven-baked bread-crumbed breast of Turkey  
wrapped with Italian Pancetta topped with  
Grononzola cheese and pear sauce

### Branzino all'Acqua Pazza

Oven-baked fillet of sea-bass with  
aromatic herbs, garlic and white wine

## Desserts

### Tiramisu'

Italian trifle with coffee and  
liqueur served with cream and  
drizzled with chocolate

### Panettone

Traditional Italian Panettone  
served with custard cream

### Creme Brule'

Sweet dessert made of a  
smooth thick custard covered  
with a hard top of caramelized  
sugar

£ 24.95

