



PINOCCHIOS` MENU DI NATALE £19.95 01227457538

STARTERS

Antipasto Misto Italiano - Selection of Italian cured meats and fish with assorted roasted vegetables in extra virgin olive oil (To Share)

MAIN COURSE

Costolette d`Agnello al vino rosso – Locally sourced pan-fried lamb chops cooked in a red wine and rosemary sauce

Stufato di carne al vino rosso e rosmarino – Beef cooked slowly in a red Montepulciano wine and rosemary sauce

Anatra al balsamico – Succulent breast of duck cooked to your specification, pan-fried in Modena balsamic vinegar and caramelized shallot onions

Involentino di vitello – Veal roulade stuffed with mozzarella and Parma ham and pan-fried in a white wine and onion sauce

Salmone al vino bianco e timo–Pan-fried salmon cooked in a white wine, garlic and thyme sauce (V)

Filletto di branzino alla bella donna – Pan-fried fillet of sea bass cooked with cherry tomatoes, black olives and capers (V)

Ravioli fatto a casa - Homemade ravioli with either a choice of venison, beef, ricotta and spinach (V) or veal and leek served with our own homemade ragu sauce

Stufato di pesce – Mixed fresh fish of the day slowly cooked with cherry tomatoes, white wine, garlic and fresh parsley (V)

Contorni – Rosemary roast potatoes and vegetables of the day (served with all main meals except pizza and pasta dishes)

DOLCE

Pannetoni con salsa di cioccolato – Italian Christmas cake served with a warm chocolate sauce for dipping

Gorgonzola mela, miele, marmellata di Moro e biscotti – Pieces of Gorgonzola and apple served with a spoonful of honey and blackberry jam and crackers

Vin Santo con cantucci – Sweet dessert wine with assorted homemade biscuits

Pannacotta al cioccolato – Famous Piedmontese dessert of cooked cream sugar and chocolate

£10 A HEAD DEPOSIT PAYABLE ON BOOKING, PLEASE ADVISE IN ADVANCE IF THERE ARE ANY SPECIAL DIETRY NEEDS. CHRISTMAS CRACKERS ARE PROVIDED WITH THE CHRISTMAS MENU.