

The Sicilian Chef Cookery School

Private Parties

up to 60 people

Licensed Bar

Buffets

Great Set Menu's

all year round

2 Course Sunday Roast

£9.95

Free Delivery at Home

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The Real Italian Restaurant



CHRISTMAS WITH US

3 COURSE SET MENU A

£17.50

Starters

Minestrone

Mixed vegetable soup

Bruchetta

Chopped tomato, red onion, garlic, basil and olive oil on crusty bread

Funghi Bosco

Sautéed mushrooms in garlic, tomato sauce, oregano and mozzarella

Pepata Di Cozze

Fresh mussels in garlic, wine and tomato sauce

Main Course

Fettuccine Posillipo

Pieces of swordfish with prawns, fresh tomatoes, garlic and mint leaves

Risotto Classico

Mix wild mushrooms, white wine and herbs

Agnello Alla Griglia

Lamb cutlet grilled with mint sauce, served with seasonal vegetables

Piccata Alla Marsala

Veal escalopes with mushrooms in Marsala sauce served with seasonal vegetables

Desserts

Pannacotta

Traditional Italian dessert made with fresh cream and vanilla served with strawberry sauce.

Tiramisu

Layers of soft sponge soaked with espresso coffee and liqueur filled with zabaglione cream dessert, dusted with cocoa powder

Chocolate Mousse

A delicate chocolate mousse on a cocoa sponge base, dusted with cocoa powder

Menu's are available throughout December á la carte menu also available

3 COURSE SET MENU B

£22.50

Starters

Zuppa Di Asparagi

Asparagus soup

Insalata Capricciosa

Avocado, mozzarella and tomato with home dressing

Bresaola Rucola e Parmigiano

Cured Bresaola on rocket leaves with parmasan

Gamberi Spumati

King prawn in garlic, white wine and a touch of tomato

Main Course

Pappardelle Al Pesto

Egg pasta ribbons with pesto sauce

Risotto Pescatora

Rice with selected mix seafood in a garlic, white wine, cherry tomatoes and saffron

Filetto Al Pepe

Fillet steak in green peppercorn, red wine and fresh cream sauce served with seasonal vegetables

Fegato Alla Veneziana

Calves liver Venetian style with white wine, onion, butter and herbs served with potato purée and seasonal vegetables

Desserts

Tartufo Al Caffé

Coffee ice cream with a rich coffee cream centre coated with finely crushed meringue

Profiteroles Scuro

Soft choux pastry filled with superb chantilly cream all covered with chocolate cream

Crostata Dimele

Delicate short crust pastry filled with patisserie cream and glazed apple served with vanilla ice cream

CHRISTMAS DAY BOOKING FORM

£39.50

Name

Number of guest

Contact No.

MENU

Kir Royal on Arrival

Starters

Gamberoni Alvino

King prawns with garlic white wine and touch of lemon

Avocado and Prawns

Peeled prawns in a pink sauce and avocado

Panatine Digranchio

Home made crab cake

Formagio Di Capra

Warm goat cheese with grilled aubergine and mango sauce

Main Course

Fettuccine All'aragosta

Lobster, white wine, garlic, cherry tomatoes and herbs

Medaglione Di Manzo

Medallion of beef with red wine and onion sauce served with potato puree and garlic spinach

Spigola Al Forno

Pan fried sea bass fillets served with carrots, butter and mint with roast potatoes

Tacchino Arrosto

Norfolk turkey served with roasted potatoes, seasonal vegetables and brussel sprouts

Desserts

Christmas Pudding

Served with custard and mince pie

Chocolate Pecan Brownie

A divine home made all butter and chocolate brownie. Slow baked topped with pecan nuts and served with vanilla ice cream

Affogato Al Limoncello

A winning combination of limoncello liqueur and our home made lemon sorbet

To reserve your table this Christmas please call Giuseppe on: 02084666898

QTY

