

Ristorante  
*La Piazza*  
*Merry Christmas*

## Party Menu 1

### Starters

- Stilton and Broccoli Soup  
Bruschetta  
(Garlic bread topped with chopped tomatoes and red onions)  
White Bait  
Funghi all Aglio  
(Mushrooms cooked in garlic and white wine)

### Main Course

- Linguine Piccante  
(Mushrooms, hot sausage, chilli, garlic, tomato and cream)  
Penne Con Pollo  
(Chicken, bacon, tomato and cream)  
Lasagna Al Forno  
Margherita  
(Tomato and mozzarella)  
Torino  
(Tomato, mozzarella, ham and mushrooms)  
Tropicana  
(Tomato, mozzarella, pineapple and ham)  
Riso Vegetarian  
(Rice cooked in fresh vegetables & tomato sauce)  
Penne Vegetarian  
(Fresh vegetables in tomato sauce)  
Pizza Vegetariana  
(Tomato, mozzarella, onions, peppers, mushrooms and olives)  
Pizza Piccante  
(Tomato, mozzarella, hot sausage and chilli)  
Spaghetti Bolognese or Carbonara

£17.50  
PER PERSON

### Dessert

- Homemade Tiramisu  
Homemade Vanilla Pannacotta  
Coffee or Tea

## Party Menu 2

### Starters

- Mozzarella in Carrozza  
(Deep fried mozzarella sandwich tossed in tomato sauce)  
Tarta Di Pesce  
(Homemade fish cake served with tartare sauce)  
Funghi Trifolati  
(Breaded mushrooms served with garlic mayonnaise dip)  
Pate Di Sardine e Salmone  
(Homemade Salmon and Sardine Pate served with toast)

£23.95  
PER PERSON

### Main Course

- Grilled Sirloin Steak or in Pepper sauce\*  
(8oz approx uncooked weight)  
Pollo Cosimo\*  
(Breast of chicken stuffed with parma ham and mozzarella cheese) topped with a touch of dolcelatte creamy sauce.  
Lamb Shank  
(Lamb shank served with mush potatoes and gravy sauce)  
Salmone Royale\*  
(Filet of Salmon cooked with tiger prawns onions garlic tomato and white wine)

\*Served with vegetables of the day or salad

LIVE ITALIAN  
MUSIC EVERY  
WEDNESDAYS  
&  
FRIDAYS

### Dessert

- Homemade Tiramisu  
Homemade Vanilla Pannacotta  
Coffee or Tea

## New Years Eve

### Starters

- Capesante  
(King scallops cooked with chilli, garlic and white wine)  
Asparagi Al Forno  
(Fresh asparagus wrapped with parma ham, topped with parmesan cheese and baked in the oven)  
Antipasto Di Carne  
(Selection of italian cold meats)  
Involtini Di Salmone  
(Smoked salmon stufed with soft cheese and dill)  
Funghi Dolcelatte  
(Mushrooms stuffed with dolcelatte cheese)  
Gamberoni  
(Skewered tiger prawns served with a mango and chilli salad)

£44.95  
PER PERSON

### Main Course

- Filletto al Barolo\*  
(Fillet steak cooked with pancetta, Barolo wine and butter)  
Pollo Saltimbocca\*  
(Breast of chicken topped with parma ham and cooked with white wine and sage)  
Salmone Royale\*  
(Fillet of salmon cooked with garlic, white wine, tiger prawns and tomato sauce)  
Melanzane a la Parmigiana  
(Aubergines topped with tomato sauce and grated cheese baked in the oven.  
Served with a side asparagus bruschetta  
[slice of bread topped with fresh asparagus and cheese baked in the oven])

\*Served with vegetables of the day or salad

ENTERTAINMENT  
DANCEFLOOR  
WITH DJ

### Dessert

- Homemade Tiramisu  
Homemade Torta caprese con gelato  
Coffee or Tea

## Christmas Day Lunch

(Set Menu Only. Available from 12-4pm)

### Starters

- Polpette Di Pesce  
(Homemade Fish cakes served with tartare sauce)  
Crema Di Broccoli  
(Homemade broccoli and stilton soup served with croutons)  
Bruschetta  
(Garlic bread topped with chopped fresh tomatoes and red onions)  
Asparagi al Forno  
(Fresh asparagus wrapped with parma ham, topped with parmesan cheese and baked in the oven)

£41.95  
PER PERSON

### Main Course

- Roast Turkey\*  
(Traditional Roast Turkey with Stuffing)  
Sirloin Steak\*  
(8oz Sirloin Steak served grilled, with pepper sauce or pizzaiola sauce)  
Pollo Principessa  
(Breasts of chicken cooked with fresh asparagus and creamy sauce)

### Linguine Alla Sirenetta

(Linguini cooked with fresh clams, fresh mussels, tiger prawns, fresh chillies, basil and olive oil)

### Merluzzo Con Formaggio

(Fillet of cod cooked in the oven with cherry tomatoes, basil, buffalo mozzarella and grated parmesan cheese)

\*Served with vegetables of the day or salad

### Dessert

- Homemade Tiramisu  
Homemade Vanilla Pannacotta  
Christmas Pudding  
Coffee or Tea

Children's menu available on request £22.50