

L'Osteria Italiana

Christmas Menu

2 course £22.95. 3 course £28.95

Add crackers and Prosecco on arrival £8

Starters

Salmone veneziana

Smoked salmon roulade filed with lemon cream cheese, chives and prawns served with balsamic croutons and salad.

Gamberoni arrabbiata

Pan fried king prawns finished in a rich tomato, garlic, chilli and white wine sauce served with fresh bread.

Maiale smaltato

Slow cooked belly of pork glazed in apple cider and honey served with toasted bread, sweet and sour carrots, and parsnip crisps.

Pate fatto in casa

Homemade chicken liver pate with toasted bread, pickles, red onion marmalade and crispy pancetta crumbs

Funghi al aglio (V)

Pan fried garlic mushrooms in a white wine and butter sauce on a bed of soft cheese bruschetta

Main Course

Tacchino ripieno

turkey breast stuffed with brie, cranberry and asparagus wrapped in pancetta served with roasted new potatoes, sweet and sour carrots, Brussel sprouts and marsala wine sauce.

Guance Brasato

Braised beef cheek served with crushed potatoes, sweet and sour carrots, asparagus and red wine jus.

Salmone alla Toscana

Pan roasted salmon finished in rich white wine, tomato, oregano, and garlic sauce served with roasted new potatoes and spinach.

Lasagne al forno

Homemade lasagne served with garlic pizza bread.

Cannelloni ripieni (V)

Classic ricotta and spinach cannelloni with tomato sauce, mozzarella, and garlic pizza bread

Pizza duo di pepperoni

Tomato and fior di latte mozzarella pizza topped with duo of pepperoni and mascarpone cheese.

Pizza di Capra (V)

Tomato and fior di latte based with goats' cheese, spinach and red onion marmalade

Desserts

Christmas pudding - served with brandy sauce or pouring cream.

Banoffee pie - house banoffee pie with Biscoff based biscuit.

Limoncello panna cotta - topped with crushed amaretti biscuits.

Tiramisu della casa - home made tiramisu Classico

affogato di baileys - vanilla ice cream drowned with espresso and baileys.

Note: if you have any allergies, intolerances or any dietary requirements please let us know

Menu available from 20th November to 30th December