

# Christmas In Italia

2 Courses for £23.95pp

3 Courses for £26.95pp

THIS MENU IS AVAILABLE ONLY TO GROUPS OF 8 OR MORE  
FROM 14TH NOVEMBER 2019 TO 14TH JANUARY 2020

## STARTERS

### Zucca e Amaretto

Roasted pumpkin soup served with garlic croutons, crushed amaretti and tarragon infused oil

### BRUSCHETTA BOSCAIOLA

Toasted home-made bread topped with wild mixed mushrooms and porcini, finished and served with parmesan shavings and black truffle oil.

### GAMBERI ALL ARANCIA SPEZIATA

Spiced orange marinated prawns, served with a classic marierose sauce and avocado

### CARPACCIO DI MANZO

Fillet of beef carpaccio served with rocket salad, parmesan shavings, rosemary oil and smoked sea salt

## MAINS

### CANNELLONI NOCI E PERE

Home-made cannelloni, filled with ricotta, braised pears and walnuts, cooked in a bechamelle sauce

### TACCHINO ARROLLATO

Rolled turkey breast stuffed with italian sausagemeat, chestnuts and wrapped with pancetta, cooked in a leek and crambery sauce

### ORATA AL CARTOCCIO

Cartoccio style fillets of sea bream, mussels and clams, cooked with garlic and white wine and a rich lobster bisque sauce.

## DESSERTS

### FORMAGGI NOSTRANI

Pecorino romano, parmigiano, pecorino sardo and dolcelatte

### PANDORO ALLA CREMA

Pandoro cake baked with patissier custard cream, served with chocolate icecream

### TORTA DI MELE

Home made apple tart served with a rhubarb and ginger coulis

Please ask a staff about food allergies. Gluten free options also available.

Book your table online - [www.ciaoetalia-highworth.co.uk/book-a-table](http://www.ciaoetalia-highworth.co.uk/book-a-table)  
or Call - 01793 762888 ; [info@ciaoetalia-highworth.co.uk](mailto:info@ciaoetalia-highworth.co.uk)

