

O Sole Mio

Christmas Dinner Menu



2 course £19.95 / 3 courses £24.90

To Start

Minestrone Casalinga

Traditional Smoked Ham and Chunky vegetable broth served with focaccia bread.

Zuppa del Giorno

Our Gluten free and dairy free soup of the day served with focaccia bread.

Bresaola Valtellina

Air cured lean beef bresaola, served with rocket, cherry tomatoes and parmesan shavings.

Salmone Affumicato Mediteranian

Smoked salmon toasted on Italian bread with roast peppers, humus, red onion, and plum tomato.

Cozze con crema di Sambuca

Shetland mussels cooked with cream, fresh herbs and Sambuca sauce served with toasted Italian bread.

Ravioli Aragosta

Lobster Ravioli cooked in white wine sauce and cherry tomatoes.

Mains

Vitello Saltimbocca alla Romana

Escallops of veal wrapped in Parma ham, pan fried in butter lemon and fresh sage served with sauteed potatoes.

Tacchino Tradizionale di Natale

Christmas Roast turkey parcel with onions, sage and pork stuffing served with the traditional trimmings.

Pizza O Sole Mio (2 choices of Toppings)

Classic Tomato and herb sauce and shredded mozzarella pizza.

Lasagne alla Bolognese

Risotto Messicano

Cajun spice and diced vegetables risotto.

Spaghetti Carbonara

Traditional style spaghetti with smoked pancetta, parmesan and egg yolk.

Pesce del Giorno

Grilled Catch of the day served with boiled potatoes, baby carrots and Brussel sprouts in light Sicilian citrus sauce.

Dessert

Panettone Affogato

Served with warm custard

Cheesecake

Pistachio cheesecake served with Orange Gel

Warm Chocolate Fudge cake

Served with ice cream

Gelato alla Vaniglia

Real Italian vanilla ice cream