

Vittorio's Restaurant

opposite St Woolos Cathedral

Christmas Party Menu 2009

Available lunch times and evenings for parties of 12+

Starters

Zuppa della Casa

Roasted butternut squash and sweet potato soup

Carpaccio d'anatra

Thinly sliced duck breast carpaccio rocket leaves drizzled with balsamic dressing and parmesan shavings

Caprese

Mozzarella cheese salad with mixed olives cherry tomatoes fresh basil sun blushed tomatoes

Involtini di sardine

Warm fillets of sardines rolled with pine nuts sultanas finished with lemon and orange sauce

Bruschetta al pomodoro

Vine tomatoes, basil red onion and extra virgin olive oil on toasted garlic ciabatta bread

Main Courses

Agnello

Slow roasted lamb served in a red wine and wild mushrooms sauce

Intercosta pepe

Grilled sirloin steak with mixed green black and pink pepper sauce or plain grilled if you prefer (£2.00 sup.)

Pollo zingara

Breast of chicken mixed peppers mushrooms onions red wine sauce

Nasello

Cutlets of hake baked with cherry tomato, a touch of white wine garlic and bay leaves

Cannelloni verdi

Filled with spinach leaves and ricotta cheese baked with fresh tomato sauce

Desserts

Tiramisu

Classic espresso and liqueur soaked sponge topped with sweetened mascarpone and cocoa

Bigne' di cioccolato

Mixed white and milk chocolate choux pastry profiteroles filled with cream

Pannacotta

With raspberry coulis

£25.90 per person (Inc)

Reservations

Tel: 01633 840261 Fax: 01633 662297

Deposits £10 per head non refundable

Please pre-order with full names of party members two weeks prior to booking

Vittorio's Restaurant

opposite St Woolos Cathedral

Christmas Lunch Menu 2009

Available lunch times only for parties of 12+

Starters

Zuppa di verdura

Fresh vegetable soup with optional parmesan cheese

Caprese

Mozzarella cheese salad with mixed olives cherry tomatoes fresh basil sun blushed tomatoes

Bruschetta al pomodoro

Vine tomatoes, basil red onion and extra virgin oil on toasted garlic ciabatta bread

Coppa gamberetti

Prawn and avocado salad with mixed leaves and Mari rose sauce

Main Courses

Pollo al crema

Breast of chicken cooked in creamy white wine sauce with sliced mushrooms served with fresh vegetable and baby new potatoes

Salmone pesto Siciliana

Fresh salmon grilled with crust of home made scilian pesto made with walnuts sun dried tomatoes and olive oil served with fresh vegetables and baby new potatoes

Penne al sugo di carne

Pasta cooked in a fresh tomato sauce with strips of mixed beef and pork with hint of garlic and fresh basil leaves served with mixed leaf salad

Cannelloni verdi

Filled with spinach leaves ricotta cheese baked with tomato sauce served with mixed leaf salad

Pizza vegetarian

Mushrooms, fresh peppers olives and onions served with mixed leaf salad

Desserts

Tiramisu

Classic espresso and liqueur soaked sponge topped with sweetened mascarpone and cocoa

Trancio Amaretto

Amaretto liquor gateau with cream chantilly centre and amaretti décor biscuits

£16.90 per person (Inc)

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This menu is not available for Friday 11th or 18th December