



GIANNI RISTORANTE

Christmas Menu

THREE COURSES · £36.95 PER PERSON

Choose one dish from each course

STARTERS

Zuppa (V)

A warming soup of lentils and beans.

Calamari Fritti

Salt and pepper calamari, served with salad and garlic mayo.

Melanzane alla Parmigiana (V)

Sliced deep fried aubergines in tomato sauce, mozzarella, Parmesan and basil.

Arancini

Traditional Sicilian golden fried rice balls
filled with saffron, ragù and peas.

MAIN COURSES

Pollo alle Olive Taggiasche

Chicken breast with Taggiasca olives, rosemary, onion, garlic and tomato sauce.

Salmone in Crema di Limone e Aneto

Salmon supreme with garlic, cream, lemon and dill.

Bussiate alla Norma (V)

Bussiate pasta with aubergine, tomato sauce, basil, garlic and salted ricotta.

Risotto Funghi e Gorgonzola (V)

Creamy Arborio rice with mushrooms and Gorgonzola.

Pinsa Margherita or Diavola

Margherita (V): tomato & mozzarella.

Diavola: tomato, mozzarella, spicy spianata salami & 'nduja.

DESSERTS

Tiramisù

Coffee & Marsala-soaked Savoiardi sponge layers with creamy mascarpone cheese and a dusting of cocoa powder.

Panna Cotta ai Frutti di Bosco

A creamy panna cotta with fruits of the forest.

Profiteroles

Choux pastry filled with fresh cream and covered in silky chocolate.

Frutti di Bosco Cheesecake

Italian-style cheesecake with fruits of the forest.

V = Suitable for vegetarians

Please inform your server of any food allergies or dietary requirements.

A £10 deposit per person and a pre-order are required.

