

THE ITALIAN KITCHEN
PANEVINO

CHRISTMAS MENU

TWO COURSES for £21.95 or THREE COURSES for £25.95



STARTERS



PORCINI MUSHROOM SOUP Porcini mushroom soup with truffle oil, served with homemade bread (v)

CAPRESE AL FORNO Oven baked tomatoes stuffed with buffalo mozzarella, served with rocket salad and pesto dressing (v)

POLPETTE DELLA CASA Homemade meatballs in white wine pomodoro sauce, served with homemade bread

SALMONE SURPRISE Mascarpone stuffed smoked salmon rolls, served with rocket salad

ARANCINI BALLS Deep fried Italian rice mixed with bolognese, green peas, covered in breadcrumbs, served with rocket salad and homemade pomodoro sauce

COSTOLETTE Pork ribs, slow cooked in Italian homemade BBQ sauce



MAINS



PORK TENDERLOIN Pan fried pork tenderloin in a sage and white wine butter sauce, served with rocket salad and mashed potatoes

VITELLO ALLA ROMANA Pan fried veal topped with mozzarella cheese and parma ham, in cream marsala wine, served with rocket salad and mashed potatoes

SALMONE ALLO SPUMANTE Pan fried salmon fillet with king prawns, cooked in champagne cream sauce, served with roasted vegetables and roast potatoes

SPAGHETTI DELLA CASA Spaghetti with homemade meatballs, in pomodoro sauce

BRANZINO SAFFRON Pan fried sea bass fillets, served with saffron risotto

PRIMAVERA GNOCCHI Gnocchi cooked with asparagus, peppers, cherry tomatoes, mushrooms and garlic in a white wine butter sauce (v)



DESSERTS



Panna cotta Vanilla panna cotta with raspberry jam

Panatone Traditional oven baked Italian cake served with custard

Tiramisu Traditional Italian homemade dessert