01253 781936 allegriastannes@gmail.com www.allegria.ltd







5 Course Set Menu

£80.00 per person £40 per child

Pre-order and £10.00 non refundable deposit is required per person for the reservation

FOR EVERYONE ON ARRIVAL

On arrival, enjoy a glass of Prosecco with a touch of grenadine, accompanied by traditional bruschetta and vegetarian arancini.

STARTERS

CHOICE FROM

GAMBERONI DIAVOLA

King prawns in cherry tomato sauce with fresh chillies.

CARPACCIO DI SALMONE

Thinly sliced smoked salmon garnished with dill, red onions, and lemon-infused olive oil.

PROSCIUTTO DI PARMA E MOZZARELLA DI BUFALA

Slices of aged Parma ham with mozzarella di bufala, Parmesan shavings and rocket.

PASTA FARCITA (V)

Rolled homemade puff pastry with spinach and ricotta cheese, topped with tomato and cheese sauce.

MAIN COURSES

TACCHINO DI NATALE

Traditional Christmas turkey with all the trimmings and vegetables.

CREPE AI FUNGHI PORCINI E FORMAGGIO (V)

Homemade pancakes filled with porcini mushrooms and cheese, topped with Parmesan and Gorgonzola sauce.

BAULETTI ALL'ASTICE

Indulge in our exquisite Bauletti, delicate pasta parcels generously filled with succulent lobster. Each bite reveals the rich, sweet flavor of lobster, perfectly complemented by our creamy bisque sauce, crafted from lobster shells, aromatic vegetables, and a touch of cream.

STUFATO DI AGNELLO

Slow-cooked lamb stew with aromatic herbs and tomato sauce, served on a bed of our homemade tagliatelle pasta.

DESSERTS

HOMEMADE VANILLA ICE CREAM PANNA COTTA AL BASILICO

Homemade panna cotta with basil and white chocolate.

TRADITIONAL HOMEMADE TIRAMISU

TO FINISH FOR ALL

Homemade creamy limoncello