

Christmas Specials

STARTERS

Baccala fritto & fiori di zucca £14

Crisp deep fried cod loin and fiori di zucca (Squash blossoms) served with a vibrant salmoriglio dressing.

Lenticchie e zampone £13.50

A classic Italian Festive dish symbolising new year luck and financial prosperity. Zampone - an extremely rich seasoned pork sausage, boiled and sliced served on top of a gently braised lentils bed.

Minestra Maritata £ 14

"Italian wedding soup" created with leeks, spinach, rainbow chard, pigs in a blanket and tiny chicken meatballs cooked in a delicate, aromatic broth.

MAIN COURSE

Zuppa di pesce £26.50

A perfect Christmas stew featuring a rich mix of seabass, seabream, cod tail and monkfish, simmered in a plum tomato, shallots, sapphire, garlic and wine sauce.

Busiata con Stufato di Agnello £18

Homemade curly pasta served with slow cooked lamb ragu.

Ravioli di spinaci ripieni con merluzzo £19

Homemade spinach ravioli filled with cod served on a potatoes cream bed, topped with crushed almonds and pomegranate.

Porchetta di tonno £24

A unique Italian style gourmet seafood delicacy that mimics the traditional preparation style of pork porchetta, but uses a loin of tuna instead. The tuna is coated with herbs, mustard, crushed pistachio and spices. Essential seasonings include fragrant black pepper, garlic and wild fennel. Served with a bloody mary sauce, roast potatoes and season vegetables.

Braised Veal Wellington £24

A gourmet dish featuring a veal tenderloin, mushroom duxelles, spinach, parma ham, all wrapped in a puff pastry. Served with a delicate mashed purple potatoes, honey glazed parsnip, crispy kale and gravy.

DESSERT

Panettone di Natale £7.50

Bread and butter pudding with brandy and zabaglione cream.

Pear Poché £9

A luscious pear, slowly poached to perfection in the rich embrace of Nero d'Avola red wine, its tender sweetness kissed by deep ruby notes of Sicily's finest. Finished with a cloud of silky Chantilly cream.

Sfincia(Bigne') di San Giuseppe £8.50

A mouth watering Sicilian fried soft pastry dessert, covered and filled with sweet ricotta cream and chocolate drops on a bed of Marsala sauce.

Sgroppino £8.50

A classic Italian cocktail dessert that combines lemon sorbet, vodka and prosecco, served with fresh strawberries.

*Merry Christmas & Happy New Year
from Solito Posto*