

LA PERGOLA RISTORANTE



CHRISTMAS MENU 2018

STARTERS

*ZUPPA DELLA CASA

HOMEMADE CHICKPEA AND ROASTED TOMATO SOUP
WITH ROSEMARY

PANZEROTTI

LAMB,POTATO AND THYME STUFFED PASTA
TOSSED IN A NAPOLETANA SAUCE

CROSTINI

TOPPED WITH FRESH CRAB ,LEMON ZEST,AND FRESH CHILLI
AND TOPPED WITH A LEMON AND DILL MAYONNAISE

MAIN COURSES

TACCHINO AI FUNGHI

ESCALOPE OF TURKEY WITH MUSHROOMS,MARSALA WINE AND CREAM

FILETTI DI SOGLIOLA

FILLETS OF MEGRIM SOLE WITH CITRUS BUTTER AND CAPERBERRIES

FILETTO DI MAIALE

PORK FILLET WITH AN APPLE AND APRICOT STUFFING WRAPPED
WITH PANCETTA AND SERVED WITH A MADEIRA SAUCE

*PACCHETTO ALLA VENEZIANA

FILO PASRY PARCELS FILLED WITH RICOTTA CHEESE,SPINACH AND SUN-DRIED
TOMATOES WITH A SWEET PEPPER SAUCE

*ASPARAGUS TORTELLACCI

WITH PORCINI MUSHROOMS AND GARLIC AND A CREAMY CHEESE SAUCE

ALL MAIN COURSES ARE SERVED WITH POTATOES AND SEASONAL VEGETABLES

HOMEMADE DESSERTS

CREMA BRUCIATA

WHITE CHOCOLATE ,VANILLA AND LEMON CREME BRULEE

DOLCE DI NATALE

PISTACCIO MOUSSE ON A KIRSH SOAKED SPONGE WITH A VANILLA SAUCE

FORMAGGIO CON BISCOTTI

SELECTION OF CHEESE AND BISCUITS

£28-95 PER PERSON

*DENOTES SUITABILITY FOR VEGETARIANS

A 10% SERVICE CHARGE WILL BE ADDED FOR THE WAITER

THE A LA CARTE MENU IS ALSO AVAILABLE THROUGHOUT DECEMBER