



christmas 3 course menu



£28.95

CHOOSE ONE DISH FROM EACH COURSE

PRIMI♥FIRST COURSE

Coda di Rospo Pizzaiola

Monkfish, chopped tomatoes, white wine, extra virgin olive oil

Arancini di Riso e Formaggio

Rice balls stuffed with smoked Scamorza and Parmigiano, tomato sauce

Penne all'Amatriciana

Pasta tubes, plum tomatoes, garlic, bacon, extra virgin olive oil, chilli

Melanzane alla Parmigiana

Baked aubergine, mozzarella, tomato

Bresaola con Parmigiano, Rucola e Limone

Air-dried beef, Parmigiano Reggiano, rocket, extra virgin olive oil, lemon wedges

Zuppa del Giorno

Today's fresh soup



SECONDI♥MAIN COURSE

Petto di Pollo dello Chef

Free range chicken breast stuffed with cheese and ham in an orange, sweet and sour sauce. Served with seasonal vegetables and potatoes

Sirloin Pizzaiola

Sirloin steak, plum tomatoes chopped, white wine, garlic, oregano. Served with seasonal vegetables and hand cut chips

Ravioli all'Ortolano

Ricotta and spinach stuffed ravioli, courgettes, garlic, parmesan, fresh chilli, cream

Scaloppine ai Funghi

Veal escalopes, cream, chopped mushrooms, white wine. Served with seasonal vegetables and potatoes

Pesci del Giorno

Fresh fish of today

Risotto Funghi Porcini

Arborio rice, wild mushrooms, onions, garlic, Parmigiano Reggiano, truffle oil. Topped with rocket and Parmigiano Reggiano shavings



DOLCI♥DESSERTS

Tiramisu

Espresso soaked sponge fingers, mascarpone cheese, marsala liquor, chocolate. Served with whipped cream

Torta al Cioccolato Fondente

Chocolate fudge cake served with Di Rollo's vanilla ice cream

Coppa Amaretto

Di Rollo's vanilla ice cream, amaretti biscuits and liquor. Served with freshly whipped cream

