

Christmas Day Menu

Entree

Mushroom flan with parmesan flake in a bed of cheese cream with Tropea's onion

Starters

INSALATA MARE

King prawns, squid, mussels, clams, seasonal vegetables, citronet radishes and celery curls

TERRA DI POLIPO

Octopus, diced potatoes, thymus limonate, confit cherry tomatoes and crunchy olives

First Course

RAVIOLI RICOTTA E SPINACI

Fresh homemade ravioli filled with ricotta cheese and spinach with four different type of tomatoes and burrata

LASAGNA AI FRUTTI DI MARE

Homemade lasagna with fresh mussels, clams, king prawns, squid and seabass

AGNOLOTTI AL FONDO BRUNO

Homemade fresh agnolotti filled with beef and served in a creamy meaty sauce

Second Course

STINCO DI AGNELLO

Slow cooked lamb shank in a red wine reduction with roasted potatoes

FILETTO ALLA NERONE

Fillet steak with crispy pancetta, bayleaves and demi glace

BRANZINO AL FORNO

Oven cooked seabass with toasted almonds raw mashed potatoes

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Dessert

Pandoro, cantucci biscuit and italian hazelnut ice cream

Crema Catalana

Complementary coffe or tea at the end of the meal

£ 69.95

For 5 courses including a glass of fizz



Merry Christmas

From All'Angelo