



THE
ITALIAN
— KITCHEN —



December Set Menus

Welcome to The Italian Kitchen December menu. This will run from **1st December – 23rd December**. Please let us know of any dietary requirements. We have vegan and gluten free options available for all 3 of the set menus.



A MERRY CHRISTMAS TO YOU ALL

from all the team at **The Italian Kitchen**



Set Menu A

£30 per head

STARTERS

Funghi V

Mushrooms coated in breadcrumbs and deep fried, with a garlic mayonnaise.

Polpette

Homemade meatballs served in a rich red wine ragu with toasted crostini.

Cocktail di Gamberetti

Prawns, crayfish, mixed leaves with a Marie Rose sauce.

MAINS

Lasagne

Pasta layers baked with bolognese, tomato and mozzarella.

Pollo Porcini

Chicken breast cooked in a porcini mushroom, white wine and cream sauce. Served with home cooked chunky chips and salad.

Tortellini V

Tortellini pasta filled with spinach and ricotta, in a tomato and cream sauce.

DESSERTS

All served with either cream or ice cream.

Cheesecake

Tiramisu

Trillionaires Tart,

Gluten free and vegan trillionaires tart served with vegan ice cream.



Set Menu B

£35 per head



Gamberoni

King prawns in a garlic, white wine, butter and parsley sauce.

STARTERS

Arancini

Risotto balls, filled with crispy pancetta, basil and mozzarella covered in bread crumbs and deep fried.

Mozzarella Chrochete **V**

Prawns, crayfish, mixed leaves with a Marie Rose sauce.

Pollo Involtini

Chicken breast wrapped in Parma ham and stuffed with spinach and Gruyere cheese, cooked in a parsley and white wine, cream and parsley sauce. Served with home cooked chunky chips and salad.

MAINS

Salmon Genovese

Salmon fillet cooked in a white wine, cream and spinach sauce. Finished with a drizzle of basil pesto. Served with sautéed potatoes and roasted vegetables.

Risotto Marinara

Risotto with clams, calamari, king prawns, white wine, tomato and garlic.

DESSERTS

All served with either cream or ice cream.

Cheesecake

Tiramisu

Brownie

Trillionaires Tart

Gluten free and vegan trillionaires tart served with vegan ice cream.



Set Menu C

£40 per head



Gamberoni Crema

King prawns in a garlic, white wine, butter and parsley sauce.

STARTERS

Caprino Con Pinoli

Toasted crostini topped with goat's cheese, caramelised onions, pine nuts, rocket and a drizzle of balsamic glaze.

Cozze Mussells

Mussels cooked in a cream, cider, shallot and tarragon sauce.

MAINS

Spigola

Fillets of sea bass & king prawns, cooked in a white wine, butter and garlic sauce served with sautéed potatoes and roasted vegetables.

Porketta

Crispy belly of pork cooked in apple gravy, served with creamy mash and vegetables.

Agnello

Lamb shank served on a bed of garlic and parmesan mash in a rich red wine sauce with seasonal vegetables.

Pollo Formaggi

Chicken breast cooked in a blue cheese sauce with spinach and crispy pancetta. Served with home cooked chunky chips and salad.

DESSERTS

All served with either cream or ice cream.

Sticky Toffee

Brownie

Tiramisu

Banoffee Pie

Trillionaires Tart

Gluten free and vegan trillionaires tart served with vegan ice cream.

Gluten free and vegan options are available for all 3 courses, upon request.