



Il Girasole - Christmas Menu

Per la Tabella

Mixed olives and breads with extra virgin olive oil & black olive tapenade

Antipasti

Misto Salumi e Formaggi (gf)

Selection of Italian cured meat and cheese

Pepe Rosso (v) (gf)

Red Pepper, filled with saffron Arborio rice and grilled vegetables, served on a bed of rocket and balsamic glaze

Crespelle di Maiale

Baked crepes, filled with pork ragu, topped with plum tomatoes and pecorino, served with a salad garnish

Ribollita (v)

Cannellini bean and vegetable soup with homemade garlic bread croutons

Cesto di Parma e Frutta (gf)

Thinly sliced Parma ham with a citrus fruit salad, marinated in limoncello and mint

Primi & Secondi

Astice Gratinato

Half a lobster filled with claw meat, leeks, shallots and mozzarella cooked in a light Béchamel sauce and gratinated in the oven. Served with linguine in a cherry tomato sauce.

Trio D'Agnelo

Three cuts of lamb – grilled chop, spiced meatball and roast leg. Served with wild mushrooms, red cabbage, risotto Milanese and Demi-Glace

Petto di Pollo alla Parmigiana

Chicken breast, stuffed with mushrooms and mozzarella, topped with aubergine and parmesan, baked in tomato sauce. Served with sautéed potatoes, green beans and carrots

Salmone Grigliatto (gf)

Grilled salmon fillet, served with a fennel and radicchio gratin

Vitello al Marsala

Slices of veal, cooked in Marsala wine, served with sautéed new potatoes, green beans and carrots with shallots

Melanzana alla Parmigiana (v) (gf)

Slices of aubergine layered with mozzarella and tomato sauce, baked in the oven

Dolci

Crostata al Limone (v)

Tiramisu (v)

Panna Cotta (v) (gf)

Mousse di Cioccolato (v) (gf)

£29.95 per head – available for parties of 6 or more with a pre-order

10% Service Charge will be charged on the total group bill