



Il Girasole – Christmas Menu

Antipasti

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

Primi Piatti

Misto Salumi e Formaggi (gf)

Selection of Italian cured meat and cheese

Arancini di Granchio

Deep fried balls of arborio rice and crab meat. Served on a bed of rocket with a chilli, lemon, paprika and garlic mayonnaise

Cozze Cremosi (gf)

Mussels cooked in a creamy garlic sauce. With homemade bread

Funghi Ripieni (gf) (v)

Portobello mushrooms, stuffed with ricotta cheese and spinach, baked and topped with balsamic glaze

Prosciutto e Melone (gf)

Thinly sliced Parma ham with honeydew melon. Dressed with extra virgin olive oil

Secondi

Padella di Branzino (gf)

Pan fried sea bass fillets, served on a bed of spinach, new potatoes and pancetta. With a herb oil

Anatra all'Arancia

Duck leg, slow cooked in orange and red wine, served on a bed of peas, pancetta and sautéed potatoes, with an orange and red wine sauce. Topped with crispy kale

Pollo Milanese

Lightly breaded, pan-fried chicken breast, served with spaghetti pomodoro

Salmon con Gamberi (gf)

Pan fried salmon fillet, with prawns and clams, cooked in a white wine and tomato sauce. Served with peperonata

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

Appiccicoso - chocolate brownie, served with vanilla ice cream and a winter fruit coulis (v)

Tiramisu - Savoiardi biscuits, soaked in espresso coffee, in creamy mascarpone, topped with cream (v)

Panna Cotta - traditional style panna cotta, baked with eggs, milk and whipping cream (v) (gf)

Semifreddo - semi-frozen mix of mascarpone, ice cream and winter fruits (v)

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