



Christmas

Set Menù

lunch 30.5/dinner 33.5

Antipasti/started

Pate

homemade chicken liver pate serve with french toast and onion chutney

Mango, gamberetti e granchio

mango, prawns and crab salad

Sardine

fresh grilled sardines

Melone

fresh melon

Zuppa giardiniera

vegearian soup

Exotica

vine tomato, avocado, mozzarella with balsamic glaze

Prosciutto e melone

24monts Parma Han and melon

Gamberetto mare e terra

prawns, mushroom, asparagus in white wine, garlic and Chilli

Ravioli di aragosta e granchio

lobster and crab ravioli in tomato creamy sauce

Fegato

calves liver in butter and sage

Arrosto

roast turkey

Pollo cacciatora

breast of chicken in a mushroom, red wine and tomato sauce

Tortelloni

freshly made pasta filled with ricotta and spinach in a mushroom tomato creamy sauce

Spaguetti bolognese

8 hours slow cook beef in a tomato sauce

all the main course are served with saute potato, Brussels sprouts and carrot

Secondo Main Course

Bistecca al Barolo

Scottish sirloin steak in mushroom, tomato sauce and Barolo wine

Vitello crema e funghi

veal escalope in white wine, cream and mushroom

Salmone all'champagne

scottish salmon in champagne, cream and grape

Anatria all'rancia

duck breast in orange sauce

Pesce del giorno

cath of the day

Dessert

Nutella profiteroles

classic tiramisu

oranges and grand manier

panna cotta frutti del bosco

crème caramel

We wish you a Merry Christmas d
from the Il Capriccio team.

