

R I S T O R A N T E  P A P P A R D E L L E

**CHRISTMAS MENU 2018**

**ANTIPASTI**

**Seasonal Soup**

Ask your waiter for the days soup selection.

**Chicken Livers**

Tender chicken livers cooked in white wine, cream, a little chilli and a dash of lemon juice.

**Caprese**

Delicately flavoured and creamy buffalo mozzarella together with fresh basil and homemade pesto.

**Funghi Ricotta**

Large Portobello mushrooms filled with ricotta, parmesan and chilli mixture and baked in the oven.

**Crostini**

Focaccia bread topped with mozzarella, sun-blushed tomatoes and smoked anchovies.

**PASTA / PIZZA**

**Lasagne**

Layers of egg pasta filled with lamb ragu, beef ragu, ricotta, mozzarella and béchamel sauce.

**Pappardelle Bolognese**

Our Lamb ragu is made with a little pork sausage, white wine and rosemary.

**Ravioli Carciofi**

Ravioli filled with pumpkin and sage and a white sauce made from artichokes, onion and white wine.

**Pappardelle Alessandro**

Pancetta ham fried with button mushrooms, a little garlic, crème fraiche and homemade pesto.

**Spaghetti Carbonara**

(Cream base) Pancetta ham tossed with eggs, cream and black pepper.

**Pizza Quattro Formaggi**

Mozzarella, gorgonzola, cheddar and grana cheese.

**Pizza Scopello**

Artichoke hearts, black olives and fresh white anchovy.

**Pizza Nicolo**

Wild mushroom heaven! Porcini, shiitake, oyster, nameko and king of the wood, morel.

**MEAT / FISH**

**Pollo**

Free range corn fed chicken breast cooked in a white wine, cream and button mushroom sauce. Served with new potatoes and vegetables.

**Salsiccie Cinghiale**

Wild boar sausages in a course-grain mustard, star anise and cream sauce, served on herb mash potato.

**Salmon Fillet**

Pan fried salmon fillet on a bed of creamed-leeks and pancetta. Served with fries.

**DESSERT**

Tiramisu / Chocolate Fondant / Ice cream

Coffee / Tea

**MONDAY - THURSDAY £24.95 FRIDAY / SATURDAY £26.95 (Includes vat)**

(Discretionary service charge of 10% for parties of 6 or more)