



CHRISTMAS SET MENU

Starters

Arancini ai Funghi (V)

Carnaroli rice balls stuffed with mushrooms mozzarella, garlic, parsley, onions, coated in bread crumbs, deep fried served with tomato sauce.

Minestrone alla Genovese (GF & VG)

Daily made vegetable soup with garlic and fresh basil sauce and no less than ten vegetables and tomatoes, served with focaccia bread.

Bruschetta di Parma (can be made Vegetarian without parma ham)

Tuscany bread, topped with parma ham, Mozzarella, garlic, basil, tomatoes green leaves and balsamic sauce.

Mozzarella in Carozza

Mozzarella sandwich coated in bread crumbs, sautéed in butter served with tomato sauce and basil.

Cozze al Vino (Mussels contains molluscs)

Shell-on mussels cooked in their own juice in a light olive oil garlic, hot chillies white wine, parsley and tomato sauce, served with focaccia bread

Main Courses

Crespelle di Natale (GF) (can be made vegetarian without Turkey)

Gluten free pancake sliced turkey cheese spinach broccoli, Zucchini, topped with mozzarella parmesan & tomato sauce

Cannelloni Di Carne

Cannelloni pasta stuffed with 100% prime minces beef, Cream, tomato sauce and mozzarella.

Spaghetti Mari e Monti (F)

King prawns, white wine, garlic, hot chillies mushrooms, tomato sauce and parsley.

Polenta Piccante (made with maize flour) (GF & VG)

Sliced Polenta cooked with mixed vegetables, mixed peppers, mushrooms, garlic, hot chillies tomato sauce & basil.

Risotto Alla Rustica (GF)

Rustic recipe with Chicken, Chorizo, Saffron, chillies, peas, peppers, onions, garlic, spicy tomato sauce and white wine.

Desserts

Tiramisu (V)

Italian sponge cake infused with baileys coffee, mascarpone cream and cocoa powder.

Panna Cotta

A delightful ground coconut and cream dessert infused with vanilla topped with wild berry coulis.

Torta Al Formaggio

Italian style mascarpone and soft cheese cake made with cinnamon biscuit base, topped with fruit coulis.

Panettone (V)

Traditional Italian Christmas cake infused with dry fruits sprinkled with limoncello, served with vanilla ice cream.

Limoncello di capri

Too full for a dessert! Why not finish your meal with a shot of limoncello (25ml) or a glass of sweet dessert wine (100ml)

*Christmas party set menu 2 courses £26.95 or 3 courses £34.95 available the 1st till the 22nd of December 2023.
A non refundable £10 deposit per head is required to confirm the booking and the meal orders in advance ASAP.*

Buon Natale e Felice Anno Nuovo

V VEGETARIAN **VG** VEGAN **F** FISH **GF** GLUTEN FREE

Food allergies and intolerances - Please ask a member of staff if you require information on the ingredients in the food we serve.

A 10% optional service charge will be added to your bill. Everything produced by Trattoria Rustica is homemade and freshly cooked to order, if you have any allergies or dietary requirements, please tell us in advance of your meal and we will happily accommodate your needs.