



fifty five  
*italiana*

MANCHESTER

# CHRISTMAS DAY

## MENU

FOLLOW US AT

@ITALIANAMCR



# CHRISTMAS DAY MENU

£65 PER ADULT | £30 PER CHILD

## STARTER

### ZUPPA DI BARBAVIETOLE E CAROTE

ROASTED PARSNIPS AND CARROT SOUP

### BURRATA E FIG

BURRATA WITH FRESH FIGS, PARMA HAM & HONEY

### MELANZANE PARMIGIANA

AN OVEN-BAKED DISH MADE UP FROM AUBERGINE, SCAMORZA, TOMATO, BASIL & PARMESAN CHEESE

### CARPACCIO DI MANZO

FILLET OF BEEF THINLY SLICED WITH ROCKET, PARMESAN & A HOMEMADE DRESSING

### ARANCINI V

SICILIAN RICE BALLS FILLED WITH MOZZARELLA & BUTTERNUT SQUASH

## MAIN

### TACCHINO ARROSTO

BRITISH TURKEY WITH POTATOS, CARROTS, SAGE STUFFED SAUSAGE SERVED WITH GRAVY & CRANBERRY SAUCE

### RISOTTO CON BUTTERNUT

ROASTED BUTTERNUT SQUASH RISOTTO WITH THYME & PARMESAN SHAVINGS

### CAPESANTE GRATINATE

SEARED KING SCALLOPS, TOPPED WITH GRATED PARMIGIANO & TOMATO SAUCE FINISHED UNDER THE GRILL

### FILLETO AL FERRI

200G 28 DAY AGED ABERDEEN ANGUS FILLET SERVED WITH FRIES & GARLIC BUTTER SAUCE

### RAVIOLI DI SPINACI

EGG RAVIOLI FILLED WITH RICOTTA & SPINACH IN A BUTTER AND SAGE SAUCE

### ROLLATA DI POLLO

CHICKEN FILLET FILLED WITH SPINACH , MASCARPONE AND GOAT CHEESE IN A CREAM & MUSHROOM SAUCE

## DESSERT

### TIRAMISU

CLASSIC HOMEMADE SAVOIARD BISCUITS SOAKED IN COFFEE LIQUOR AND LAYERED WITH A MASCARPONE MOUSSE

### VANILLA CHEESECAKE

HOME MADE WITH FRESH VANILLA PODS, TOPPED WITH BERRY COMPOTE

### STICKY TOFFEE PUDDING

SPONGE MIXED WITH DATES AND RAISINS, TOPPED WITH CHOPPED SUGAR COATED WALNUTS AND DRIZZLED WITH WARM TOFFEE SAUCE

### GELATO

HOMEMADE GELATO SERVING VANILLA, CHOCOLATE, STRAWBERRY & PISTACHIO

### PROFITEROLES

BUNS OF CHOUX PASTRY FILLED WITH CHANTILLY CREAM AND TOPPED WITH A RICH CHOCOLATE SAUCE

PLEASE ADVISE YOUR WAITER OF ANY ALLERGIES OR DIETRY REQUIREMENTS