



fifty five
italiana



MANCHESTER



CHRISTMAS

2025





To enhance your festive celebrations, we are pleased to offer two distinct menus this holiday season. On Christmas day, December 25th, indulge in our exclusive christmas day menu, a special selection available only on this joyous occasion. For all other holiday gatherings and festivities, we invite you to enjoy our christmas party menu, designed to bring the same delightful flavors and festive cheer to any celebration throughout the season. Whether you're joining us for the grand feast on christmas day or hosting a festive party with friends and family, Italiana Fifty Five has the perfect menu to make your holiday moments truly memorable.



CHRISTMAS PARTY MENU

£42PP

PRIMI

LA ZUPPA

HOMEMADE ROASTED BUTTERNUT SOUP WITH SAGE & NUTMEG AND CRISPY ONION

GAMBERONI XO

PAN-FRIED TIGER PRAWNS WITH CHILLI, LEMON, GARLIC & XO SAUCE, SERVED WITH FRESH FOCACCIA

BRUSCHETTA POMODORO

BABY PLUM TOMATO, RED ONION, FRESH BASIL, PESTO, ON HOMEMADE TOASTED BREAD

TUSCAN PÂTÉ

CHICKEN LIVER PÂTÉ, CRANBERRY COMPOTE WITH TOASTED HOMEMADE BREAD

FUNGHI ALLA CREMA

PAN FRIED MIXED MUSHROOMS WITH GARLIC BUTTER, CHILLI & A TOUCH OF CREAM. SERVED WITH HOMEMADE FOCACCIA

COSTINE

MARINATED SLOW COOKED RIBS GLAZED IN A TEXAN BARBEQUE SAUCE

SECONDI

TACCHINO ARROSTO

ROAST BRITISH TURKEY, CHIPOLATA SAUSAGE, ROAST POTATOES, CARROTS AND SPROUTS, SAGE & CHESTNUT STUFFING. SERVED WITH GRAVY & CRANBERRY JAM

FILETTI DI BRANZINO

PAN-FRIED SEA BASS FILLET WITH MIXED VEGETABLES, PARSLEY & LEMON SAUCE

BISTECCA DI MANZO

240G BRITISH SIRLOIN STEAK, FRIES & PEPPERCORN SAUCE

SUPREMA DI POLLO

PAN-FRIED CHICKEN BREAST WITH WHITE WINE, MUSHROOMS & CREAM, SERVED WITH GREEN ASPARAGUS & MIXED VEGETABLES

PAPPARDELLE CON RAGÙ

8-HOUR SHORT RIB RAGÙ WITH A TOUCH OF TOMATO SAUCE, SERVED WITH 24-MONTH AGED PARMESAN CHEESE

RAVIOLI DI SPINACI

HOMEMADE RAVIOLI FILLED WITH RICOTTA & SPINACH, SERVED IN A PECORINO AND PEPPER SAUCE

DOLCI

TIRAMISU

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

PISTACHIO CHEESECAKE

HOMEMADE WITH CREAM AND PISTACHIO

PROFITEROLES

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

MANGO CAKE

HOMEMADE SPONGE CAKE WITH FRESH MANGO & CREAM

ITALIAN GELATO/SORBETS

CHOICE OF FLAVOURS, PLEASE ASK YOUR SERVER

 - Halal  - Vegan  - Vegetarian  - Contains nuts  - Gluten Free

ALL PRICES INCLUDE VAT AT THE CURRENT RATE. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL GRATUITIES & SERVICE CHARGE GO TO THE TEAM THAT PREPARE & SERVE YOUR MEAL & DRINKS. OUR CHEESE MAY NOT BE MADE WITH VEGETABLE RENNET. OUR DISHES MAY CONTAIN NUTS OR NUT TRACES. ALL WEIGHTS STATED ARE PRIOR TO COOKING. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST PLEASE ASK YOUR SERVER FOR MORE DETAILS. PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES.



CHRISTMAS DAY MENU

£80PP | CHILDREN UNDER 12 £40PP

APERITIVO

CHAMPAGNE LEMON SORBET

PRIMI

ZUPPA DI ARAGOSTA

HOMEMADE MEDITERRANEAN LOBSTER SOUP SEARVED WITH FRESH FOCACCIA

COSTINE GF

MARINATED SLOW COOKED RIBS GLAZED IN A TEXAN BARBEQUE SAUCE

GAMBERONI XO

PAN-FRIED TIGER PRAWNS WITH CHILLI, LEMON, GARLIC & XO SAUCE, SERVED WITH FRESH FOCACCIA

TUSCAN PÂTÉ

CHICKEN LIVER PÂTÉ, CRANBERRY COMPOTE WITH TOASTED HOMEMADE BREAD

CARPACCIO DI MANZO GF

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

FUNGHI ALLA CREMA V

PAN FRIED MIXED MUSHROOMS WITH GARLIC BUTTER, CHILLI & A TOUCH OF CREAM.
SERVED WITH HOMEMADE FOCACCIA

SECONDI

TACCHINO ARROSTO

ROAST BRITISH TURKEY, CHIPOLATA SAUSAGE, ROAST POTATOES, CARROTS AND SPROUTS,
SAGE & CHESTNUT STUFFING. SERVED WITH GRAVY & CRANBERRY JAM

FILETTO DI MANZO

240G BRITISH FILLET STEAK, FRIES & PEPPERCORN SAUCE

SALMONE PROSECCO E GAMBERETTI

PAN-FRIED SALMON COOKED WITH BABY PRAWNS, CREAM & PROSECCO SAUCE,
SERVED WITH MIXED VEGETABLES

RAVIOLI TARTUFO

HANDMADE RAVIOLI FILLED WITH MUSHROOMS, PECORINO CHEESE & TRUFFLE, IN A CREAM,
GRANA PADANO & TRUFFLE SAUCE, TOPPED WITH TRUFFLE

STINCO DI AGNELLO

LAMB SHANK SERVED ON A BED OF MASHED POTATO WITH LAMB JUS

SPAGHETTI ARAGOSTA E GAMBERONI

FRESH LOBSTER, KING PRAWNS, CHERRY TOMATOES, PEAS, CHILLI, FRESH BASIL & CREAM

DOLCI

TIRAMISU

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

PISTACHIO CHEESECAKE

HOMEMADE WITH CREAM AND PISTACHIO

MANGO CAKE

HOMEMADE SPONGE CAKE WITH FRESH MANGO & CREAM

MERINGATA ALLE LEMONE

OUR AMAZING MERINGUE CAKE WITH LEMON & STRAWBERRIES

ITALIAN GELATO/SORBETS

CHOICE OF FLAVOURS, PLEASE ASK YOUR SERVER

 - Halal  - Vegan  - Vegetarian  - Contains nuts  - Gluten Free

ALL PRICES INCLUDE VAT AT THE CURRENT RATE. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL GRATUITIES & SERVICE CHARGE GO TO THE TEAM THAT PREPARE & SERVE YOUR MEAL & DRINKS. OUR CHEESE MAY NOT BE MADE WITH VEGETABLE RENNET. OUR DISHES MAY CONTAIN NUTS OR NUT TRACES. ALL WEIGHTS STATED ARE PRIOR TO COOKING. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST PLEASE ASK YOUR SERVER FOR MORE DETAILS. PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES.



LIVERPOOL ROAD

3-11 LIVERPOOL ROAD
MANCHESTER, M3 4NW
T: 0161 834 9741
E: RESERVATIONS@ITALIANAFIFTYFIVE.CO.UK

GREAT NORTHERN

UNIT 4 GREAT NORTHERN WAREHOUSE, DEANSGATE
MANCHESTER, M3 4EN
T: 0161 243 1532
E: RESERVATIONS.GN@ITALIANAFIFTYFIVE.CO.UK

DIDSBURY

651A WILMSLOW RD, DIDSBURY
MANCHESTER, M20 6QZ
T: 0161 883 1652
E: DIDSBURY@ITALIANAFIFTYFIVE.CO.UK



f t i @ITLAIANAMCR

fifty five
italiana
MANCHESTER