

fifty five
italiana



MANCHESTER



CHRISTMAS

— 2026 —

CHRISTMAS DAY MENU

SPEND CHRISTMAS DAY
WITH THE ONES YOU LOVE,
GATHERED AROUND THE
TABLE FOR GREAT FOOD,
FESTIVE CHEER AND
SPECIAL MOMENTS
TOGETHER.

£85PP



CHRISTMAS 2026

— CHRISTMAS DAY MENU —

£85PP

STARTERS

GAMBERONI GRIGLIATI

GRILLED TIGER PRAWNS, GARLIC BUTTER, FRESH CHILLI, LEMON & TOASTED ALTAMURA BREAD

ARANCINI AL TARTUFO **V**

CRISPY SICILIAN RICE BALLS, BUTTERNUT SQUASH, SMOKED PROVOLA, TRUFFLE MAYO & HONEY-TRUFFLE SAUCE

BURRATA AL PESTO **VGF**

CREAMY BURRATA, BASIL PESTO, CHERRY TOMATOES & EXTRA VIRGIN OLIVE OIL

CAPELANTE AL FORNO

SEARED KING SCALLOPS, SAN MARZANO TOMATO SAUCE, GRATED PARMIGIANO, FINISHED UNDER THE GRILL

RAVIOLI ALL'ARAGOSTA

HOMEMADE LOBSTER RAVIOLI, BABY PRAWNS, FRESH CHILLI IN A LOBSTER BISQUE

CARPACCIO DI MANZO

THINLY SLICED BEEF FILLET, ROCKET, PARMIGIANO REGGIANO, LEMON & HOMEMADE DRESSING

MAINS

TACCHINO ARROSTO

ROAST BRITISH TURKEY, SAGE & CHESTNUT STUFFING, CHIPOLATA SAUSAGE, ROAST SEASONAL VEGETABLES, SERVED WITH RICH GRAVY & CRANBERRY JAM

FILLET STEAK

GRILLED BRITISH FILLET, TRUFFLE PORCINI SAUCE, SERVED WITH ROAST POTATOES

LINGUINE ARAGOSTA

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

BRANZINO ALLA GRIGLIA

GRILLED SEA BASS FILLET, SALSA VERDE, WILTED SPINACH WITH CHILLI AND GARLIC

POLLO ALLA GRIGLIA

CHARCOAL-GRILLED CHICKEN ON THE BONE, ROASTED TOMATO & ROASTED PEPPER SAUCE SERVED WITH ROSEMARY ROASTED POTATOES

RISOTTO AI FUNGHI **VGF**

ITALIANA SIGNATURE CREAMY RISOTTO WITH PORCINI MUSHROOMS & PECORINO ROMANO

DOLCI

TIRAMISÙ

HOMEMADE SAVOIRDART BISCUITS SOAKED IN COFFEE LIQUEUR, LAYERED WITH MASCARPONE CREAM & DUSTED WITH COCOA

PISTACHIO CHEESECAKE

HOMEMADE CREAMY PISTACHIO CHEESECAKE, TOPPED WITH PISTACHIO CREAM & CRUSHED PISTACHIOS

PROFITEROLES

CHOUX PASTRY FILLED WITH CHANTILLY CREAM, TOPPED WITH A RICH CHOCOLATE SAUCE

CRÈME BRÛLÉE

VANILLA CRÈME BRÛLÉE MADE FRESH EVERY DAY

 - Halal  - Vegan **V** - Vegetarian **N** - Contains nuts **GF** - 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.