

PREGO

Partito Menu £24.50 per person

(3 courses 1 starter, 1 main, 1 dessert)

Starters

Arancini— breadcrumbed and deep fried risotto balls filled with tomato and mozzarella served with spicy tomato dip (v)

Tomato and basil soup— homemade with fresh tomatoes and basil (v)

Garlic bread with mozzarella— freshly baked bread topped with mozzarella then smothered in garlic butter (v)

Chicken liver pate with crackers— pate, crackers, butter and salad

Mains

Pollo con funghi— chicken breast cooked in a white wine and mushroom sauce with roasted new potatoes and sautéed mushrooms

Chorizo and pepper risotto— chorizo, pepperoni and peppers in a tomato risotto

Risotto Verdure— peppers, spinach, garlic, onions and grana Padano cheese in a creamy risotto (v)

Melanzane Capra- aubergine, goats cheese and potato gnocchi in a rich tomato and garlic sauce (v)

Pizza Quattro formaggi— tomato, mozzarella, provolone, parmesan and goats cheese (v)

Pizza Quattro stagioni— representing the 4 seasons, tomato, pepperoni, mozzarella, mushrooms, peppers and olives

Desserts

Warm Panettone chocolate bread and butter pudding with vanilla ice cream

Warm chocolate fudge cake with vanilla ice cream

Neapolitan Ice cream selection— a scoop each of our Italian vanilla, chocolate and strawberry ice creams



PREGO



FESTA Menu-£31.95 per person (3 courses 1 starter, 1 main, 1 dessert)

Includes bottle of Prosecco per 6 guests (or a glass per guest if under 6 guests) and marinated olives on arrival.

Starters

Homemade Pork and ricotta meatballs in a tomato and cream sauce.

Fried goats cheese with beetroot jam, sun dried tomato pesto, caramelised onions and bread (v)

Chicken liver pate with crackers and onion chutney

Asparagus baked with tomato, egg and mozzarella (v)

Main Courses

Pollo Natale– chicken breast in a creamy white wine and mushroom sauce with roasted new potatoes, caramelised brussels sprouts and tarragon and onion stuffing balls

Branzino Sea Bass– fillet of sea bass in tomato, red onion and pepper sauce with roasted new potatoes

Polpette– Homemade pork and ricotta meatballs in a spicy tomato, garlic and peppers sauce with Spaghetti

Melanzane Capra– aubergine, goats cheese and potato gnocchi in a rich tomato and garlic sauce (v)

Pizza Milano– pepperoni, salami, chorizo, chicken, ham, mozzarella and tomato

Pizza Vegano– no cheese, extra tomato and garlic sauce, roasted peppers and artichokes with olives and spinach

Risotto Verdure– peppers, spinach and red onion in a creamy risotto with grana Padano cheese (v)

Desserts

Christmas Sundaes– vanilla ice cream, chunks of chocolate fudge cake and mandarin oranges topped with whipped cream

Warm Panettone chocolate bread and butter pudding served with vanilla ice cream

Warm Apple Pie with cinnamon ice cream

Warm Chocolate fudge cake with salted caramel ice cream

