

Andiamo Christmas Menu



Minestrone all Italiano (v)

Freshly prepared vegetable soup served with homemade bread

Mozzarella a Bastioncini

Fresh mozzarella deep fried in breadcrumbs served with a tomato and basil dip

Gamberoni di Natale

King prawns tossed with fresh tomatoes, chilli, garlic and extra virgin olive oil, served with bread

(Supplement £2.95)

Funghi Ripieni (v)

Mushrooms filled with haggis and cheese coated in seasoned breadcrumbs, lightly fried and served with a garlic mayo dip

Bruschetta Natalizia (v)

Traditional garlic bread topped with marinated tomatoes, extra virgin olive oil and fresh basil

Pate Festivo

Home made chicken liver pate smoothed with Marsala and served with Italian toast and red onion jam

Cozze Pomodoro

Fresh mussels cooked with garlic, white wine and a home made Napoli sauce served with garlic bread

Branzino Limone

Fillet of seabass cooked in a fresh lemon and herb sauce accompanied with festive vegetables and potatoes

Pollo in Padella

Breast of chicken pan roasted with fresh garlic, rosemary and white wine accompanied with festive vegetables and potatoes

Gnocchi in Salsa Verde

Potato dumplings tossed with green vegetables, fresh pesto and cream

Risotto Andiamo

Italian carnaroli rice tossed with chicken and finished with a creamy spinach pesto

Arrosto di Tacchino

Roasted turkey with seasonal accompaniments & cranberry sauce

(Supplement £2.95)

Penne Di Natale

Penne pasta tossed with chicken, onions, pancetta, asparagus and cream then finished with parmesan cheese

Rigatoni Al Gambero e Olio Tartufato

Large tube pasta tossed with king prawns, garlic, chilli, olive oil, white wine and a touch of truffle oil, finished with a nest of rocket

Pizza Calzone

Pizza rolled and filled with your choice of meat or vegetables

Bistecca alla Griglia (£5.00 supplement)

9oz sirloin steak char grilled to your liking, served with peppercorn sauce and hand cut chips

Lasagne Al Forno

Traditionally baked home made lasagne

Penne Piccante (v)

Penne pasta tossed with in a home made Napoli sauce with garlic, olives and chilli

Italian Christmas Panettone

Panettone served with chocolate sauce and home made custard

Meringhe con la Panna

Meringue topped with seasonal berries and cream

Torta di Formaggio del Giorno

Cheesecake of the day

Tiramisu

Home made tiramisu

Gelato di Lussuria

Choose from luxury vanilla, Scottish tablet or lemon sorbet

Menu Subject To Change

Menu Available From 12th December until 31st December

We will be closed on Christmas Day & 1st January

2 Course £17.95

3 Course £20.95