

Andiamo

CHRISTMAS LUNCH



12PM – 4PM

Sun-Thu 2 COURSES £25.95 | 3 COURSES £30.95
Fri & Sat 2 COURSES £28.95 | 3 COURSES £33.95

Starters

ZUPPA DI LENTICCHIE ^{GF}

Traditional lentil soup with ham hough served with homemade bread

ARANCINI RAGU

Bolognese rice balls, golden fried and served with house ragu and Parmesan shavings

PATÉ DI FEGATO DI POLLO ^{GF}

Chicken liver pate served with cranberry sauce and oatcakes

PERE E PROSCIUTTO DI PARMA ^{GF}

Pear and Parma ham topped with crumbled goat's cheese and walnuts, drizzled with honey mustard

ZUPPA DI MINISTRONE ^{V GF}

Vegetable soup served with homemade bread



Mains

TACCHINO NATALIZIO ^{GF}

Traditional roast turkey with all the festive trimmings, served with sautéed potatoes, seasonal vegetables and rich gravy

SALMONE PICCANTE ^{GF}

Pan-fried salmon dressed with Cajun spices served on a bed of house sugo with roasted vegetables and potatoes

RAVIOLI DI RICOTTA E SPINACI ^V

Spinach and ricotta ravioli served in a tomato and cream sauce

POLLO SALTIMBOCCA ^{GF}

Pan-fried chicken topped with prosciutto and sage, finished in a Marsala and red wine jus served with rice

PENNE POSITANO ^{GF}

Penne pasta tossed with chicken, crispy pancetta, white wine, basil pesto and a cream sauce

Desserts

TORTA DI FORMAGGIO

Chefs' homemade cheesecake of the day

BUDINO DI NATALE

Traditional Christmas pudding served with a homemade brandy sauce

GELATO

Choose from vanilla, strawberry, chocolate or Scottish tablet



Andiamo

CHRISTMAS

DINNER



FROM 5PM

Sun-Thu 2 COURSES £32.95 | 3 COURSES £37.95
Fri & Sat 2 COURSES £34.95 | 3 COURSES £39.95

Starters

ZUPPA DI LENTICCHIE GF
Traditional lentil soup with ham
served with homemade bread

**BURRATA CON
POMODORINI** V GF
Creamy burrata served with roasted
cherry tomato salsa, drizzled with
basil oil

**CROSTINI CON
FORMAGGIO
DI CAPRA** V GF
Crostini topped with
creamy goat's cheese,
fresh pear and crunchy
walnuts

**POLPETTE DI PESCE
AFFUMICATO**
Smoked haddock fishcake, golden-fried
and served with a lemon and chive mayo

ZUPPA DI MINISTRONE V GF
Vegetable soup served with
homemade bread



Mains

TACCHINO NATALIZIO GF
Traditional roast turkey with all the
festive trimmings, served with
sautéed potatoes, seasonal
vegetables and rich gravy

**RISOTTO CON
GAMBERONI E
ZAFFERANO** GF
Risotto with king prawns and
asparagus, flamed with vodka and
cooked in a butter and saffron sauce

**BRANZINO CON
PEPERONI E PESTO** GF
Pan-fried sea bass served with a red pepper
pesto, roasted potatoes and seasonal vegetables

POLLO ALLA VALDOSTANA
Breaded chicken breast topped with salami and
melted cheese served with spaghetti pomodoro

RIGATONI STRACCI GF
Rigatoni tossed with strips of fillet of beef,
red onions, cherry tomatoes and a splash
of red wine

**CANNELONI
FORMAGGIO** V
Tubes of pasta filled with Gorgonzola
and ricotta, topped with béchamel
and baked in the oven, topped with
crunchy walnuts

SIRLOIN DI MANZO GF
Roast sirloin of beef with a wild
mushroom, red wine and brandy
cream sauce served with chunky chips
(£8 supplement)

Desserts

TORTA DI FORMAGGIO
Chefs' homemade cheesecake
of the day

BUDINO DI NATALE
Traditional Christmas pudding served
with a homemade brandy sauce

GELATO
Choose from vanilla, strawberry,
chocolate or Scottish tablet

