Andiamo Christmas

LUNCH | 12PM 4PM | 2 COURSES £29.95 3 COURSES £34.95

Starters

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

ARANCINI VEGETALI V
Vegetable rice balls, golden fried and served with pomodoro sauce and Parmesan shavings

PATÉ DI FEGATO DI POLLO GF*
Chicken liver pate served with cranberry sauce and oatcakes

CROSTINI DI CAPRA GF*
Goat's cheese and cranberry served on crunchy garlic bread

ZUPPA DI MINESTRONE V GF*
Vegetable soup served with homemade bread

Mains

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

NASELLO IN CAMICIA GF*
Fresh hake fillet wrapped in prosciutto, set on a lemon, dill and cream sauce, served with mashed potato and broccoli

PIZZA DEL CLIENTE V
Fior di latte, mozzarella, tomato and basil pizza with your choice of one topping.
(Additional toppings £3.25, excludes King prawn/ Parma ham)

POLLO CONTADINA GF*
Supreme of chicken braised in white wine, tomato, root vegetables and herbs, served with roast potatoes and seasonal vegetables

RISOTTO AI FUNGHI V GF*
Arborio rice cooked with Porcini and wild mushroom, finished with butter and truffle oil

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

A discretionary 10% service charge will be added to all tables of 6 or more during the festive period, all of which will go directly to the team.

GF* *Gluten Free upon request*

Andiamo Christmas

DINNER | FROM 4PM | 2 COURSES £34.95 3 COURSES £39.95

Starters

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

POLPETTE DI PESCE AFFUMICATO
Salmon, smoked haddock and hake fishcake, golden-fried and served with a garlic, lemon and dill mayo

PATE DELLA CASA GF*
Home made chicken liver pate served with oatcakes and red onion jam

ANTIPASTO GF*
Prosciutto, mortadella, buffalo mozzarella and balsamic onions served with homemade bread, oil and vinegar

ZUPPA DI MINESTRONE V
Vegetable soup served with homemade bread

Mains

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

TORTELLINI CINGHIALE
Wild boar pasta parcels served in a slow cooked lamb and pork ragu

BRODETTO GF*
Fresh seabass, mussels, king prawns and calamari in a creamy seafood bisque, served with garlic bread

LASAGNE ALLE VERDUE V
Mediterranean vegetables layered with sheets of pasta and pomodoro sauce

ARROSTO DI MANZO GF*
Supplement £6
Roast sirloin of beef, carved and served with roast potatoes, seasonal vegetables and a wild mushroom sauce

PENNE POSITANO GF
Penne tossed with chicken and pancetta in a basil pesto, cream and garlic sauce

Desserts

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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

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