

# Andiamo Christmas

LUNCH

12PM  
4PM

2 COURSES £29.95

3 COURSES £34.95

## Starters

### ZUPPA DI LENTICCHIE GF\*

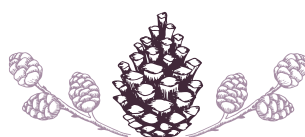
Traditional lentil soup with ham hough served with homemade bread

### 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 MINISTRONE 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 MINISTRONE 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 AGNELLO

Lamb and thyme pasta parcels served in a slow cooked shin of beef 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

### 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



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