

Xmas Day Menu

Antipasto to share
Selection of Italian meats and cheese

Starter

Scallops

Pan-fried scallops with a minted pea puree and Parma ham crisps

Crocchette Di Formaggio

Goats cheese & spring onion croquettes with a red pepper coulis

Zuppa Di Asparagi

Asparagus and gorgonzola soup with Parmesan & garlic croutons

Crostata Di Formaggio

Roasted vine tomato & gruyere cheese tartlet with a drizzle of garlic pesto

Main Course

Tacchino Della Casa

Traditional Christmas turkey served with all the trimmings

Filetto Con Pancetta Al Vino

Prime fillet steak wrapped in smoked bacon presented with wild mushrooms and red wine jus

Orata Alla Griglia

Grilled sea bream served with cauliflower puree and roasted vine tomato

Risotto Zucchini (v)

Roasted courgette & sweet pepper risotto with crisp fried rocket & herb oil

Dessert

Homemade Cheesecake
Homemade Tiramisu
Christmas Pudding

Coffee and Mints

£55pp

CIAO NAPOLI

Wishing all customers a very Merry Christmas and a happy New Year from all the staff at Ciao Napoli

Xmas Day & New Years Eve Menu **£10.00** deposit required per person
Festive Lunch and Evening Menu **£5.00** deposit per person required
10% Service charge applies
For any special requests or for further information, please contact us.

Opening times.

Monday to Thursday
12 noon - 2pm / 6pm - 10:30pm
Friday & Saturday 12 noon - 11pm
Sunday 4pm - 9pm

December opening times.

Monday to Saturday 12 noon - 11.00pm
Sunday 4pm - 9pm
Christmas Day 1pm - 4pm

Visit.

Ciao Napoli
11 Mawdsley Street
Bolton, BL1 1NJ

Book.

Telephone
01204 399 291

www.ciao-napoli.co.uk

CIAO NAPOLI

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FESTIVE MENU 2017

New Years Eve
5 courses for only
£39.95
per person



Design and Print by redchilli.



Festive Lunch Menu

Starter

Pâté Di Fegatini Al Porto

Homemade chicken liver pâté flavoured with port served with toast

Zuppa Del Giorno (v)

Homemade leek and potato soup served with fresh bread

Bruschetta Al Pomodoro

Toasted ciabatta topped with fresh tomatoes, onions, basil and olive oil

Ali Di Pollo

Chicken wings in spicy peri peri marinade

Main Course

Tacchino Della Casa

Traditional Christmas turkey served with all the trimmings

Pizza Quattro Stagioni

Fresh dough base topped with tomato, mozzarella, ham, salami, peppers and mushrooms

Cannelloni Vegetariani (v)

Crepes filled with roasted vegetables and baked with béchamel and plum tomato sauce

Pollo Diane

Grilled chicken breast in a creamy sauce of French mustard, onions, mushrooms and brandy

Homemade Cheesecake

Homemade Tiramisu or Coffee

£14.95

Festive Evening Menu

Starter

Zuppa Del Giorno (v)

Homemade leek and potato soup served with fresh bread

Pâté Di Pesce

Smoked mackerel pâté served with toasted ciabatta

Funghi Ripieni

Flat mushrooms stuffed with dolcelatte cheese finished with balsamic glaze

Cocktail Di Gamberi

Fresh water prawns in Marie Rose sauce served on a bed of mix salad

Main Course

Tacchino Della Casa

Traditional Christmas turkey served with all the trimmings

Pollo Asparagi

Grilled chicken breast with asparagus in white wine and cream

Bistecca Alla Griglia

Grilled sirloin steak cook to your liking served with optional sauce
(Pepper sauce or Diane sauce for a extra £1.50)

Risotto Piselli

Arborio rice baked with peas, mushrooms, white wine, Parmesan and cream

Spigola

Pan-fried sea bass fillets, white wine butter and garlic

Homemade Cheesecake

Homemade Tiramisu or Coffee

£19.95



New Years Eve

5 Courses

Antipasto to Share
Any Starter
Any Main
Dessert
And Coffee

From 8pm till close

£39.95
per person



Gluten free options available on request.
Some of our dishes may contain traces of nuts,
please call for details