

FESTIVE Xmas Day Menu



Starter

Capesante Alla Crema

Pan fried scallops with onions, lemon in a creamy white wine sauce

Zuppa Del Giorno (v)

Leek and potatoes soup, served with homemade fresh bread

Patè Di Sgombri Affumicati

Smoked mackerel with cream cheese, lemon and spinach served with toasted ciabatta

Prosciutto Crudo e Melone

Sweet and juicy melon with smoky slices of Parma ham



Main Course

Tacchino Di Natale

Hand carved roasted turkey, served with traditional trimmings and vegetables

Filetto Nerone

Grilled fillet steak with red onions, bacon and mushrooms, cooked in a red wine sauce

Albicocche Di Anatra e Mirtilli Rossi

Grilled duck breast cooked in a sweet and juicy sauce with apricots and cranberries

Halibut Al Limone

Pan seared halibut with lemon and cappers in a garlic and butter sauce served on a bed of rocket



Dessert or
Coffee

£59 *Per Person*

FESTIVE Lunch Menu



Starter

Ali Di Pollo

Marinated chicken wings cooked in our homemade bbq sauce

Pate Di Fegatini Al Porto

Smooth chicken liver pate flavoured with port and served with toasted

Zuppa Del Giorno (v)

Mushrooms and spinach soup, served with fresh bread

Funghi Piccanti (v)

Pan fried mushrooms with chilli, garlic and tomato sauce



Main Course

Pizza Quattro Stagioni

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

Spinach and Ricotta Cannelloni (v)

Crepes filled with ricotta cheese, spinach, mozzarella baked with bechamel and tomato sauce

Pollo Chorizo

Grilled chicken breast with peppers, chorizo, chilli, garlic in a rich tomato sauce

Tacchino Di Natale

Hand carved roasted turkey served with traditional trimmings and vegetables



Cheesecake or Homemade Tiramisu or Coffee

£16.95 *Per Person*

FESTIVE Evening Menu



Starter

Zuppa Del Giorno (v)

Mushrooms and spinach soup, served with fresh bread

Pate Di Anatra e Arancia

Duck and orange pate, served with toasted ciabatta

Gamberoni Dolcelatte

Pan fried king prawns in a creamy dolcelatte sauce, served on toasted ciabatta

Funghi Ripieni (v)

Flat mushrooms stuffed with stilton and topped with caramelised onions



Main Course

Tacchino Di Natale

Hand carved roasted turkey served with traditional trimmings and vegetables

Bistecca Alla Griglia

8oz grilled sirloin steak cooked to your preference
(Additional sauce £1.50)

Spigola Alla Crema

Fresh pan-fried seabass with onions, prawns, lemon in a creamy sauce

Risotto Con Asparagi (v)

Arborio rice baked with asparagus, mushrooms, finished with parmesan shavings and rocket



Cheesecake or Homemade Tiramisu or Coffee

£21.95 *Per Person*



NEW YEARS EVE Menu

3 COURSE

From 7pm till close



Any Starter

Any Main

Dessert
or Coffee

£37.50 *Per Person*

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

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

www.ciao-napoli.co.uk