FESTIVE Xmas Day Menu



Capesante

Pan-fried scallops with roasted red pepper coulis with crispy bacon

Zuppa Di Pesce Homemade seafood soup served with homemade bread

Formaggio Fritto

Deep-fried brie cheese served with cranberry sauce

Funghi Portobello (v)

Flat mushrooms stuffed with stilton and caramelized onions finished with balsamic glaze



Main Course

Filetto Alla Griglia

Grilled fillet steak with crispy parsnips with a drizzle of olive oil

Tacchino Di Natale

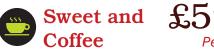
Hand carved roasted turkey served with traditional trimmings and vegetables

Coda Di Rospo

Pan-fried monkfish prawns in a thermidor sauce served with arborio rice

Risotto Asparagi (v)

Risotto with asparagus and peas in a creamy sauce finished with crispy rocket and parmesan shavings





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.



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Opening Times

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

Christmas Day 1pm - 4pm

Visit.

Book.

Ciao Napoli 11 Mawdsley Street Bolton, BL1 1NJ Telephone 01204 399 291

www.ciao-napoli.co.uk



CIAO NAPOLI

FESTIVE MENU 2021



MERRY XMAS Make it a Christmas to Remember

FESTIVE Lunch Menu

– Ӿ – Starter

Ali Di Pollo Marinated chicken wings in barbeque sauce

Zuppa Del Giorno (v) Homemade broccoli and stilton soup served with fresh bread

Pate Di Fegatini

Chicken liver pate flavored with port wine and served with toasted ciabatta

Funghi Piccanti (v)

Pan-fried garlic mushrooms with chilli and tomato sauce

Main Course

Tacchino Di Natale

Hand carved roasted turkey served with traditional trimmings and vegetables

Pizza Quattro Stagioni

Freshly made pizza with tomato, mozzarella, ham, mushroom's, onions and peperoni

Pollo Inglese

Grilled chicken breast with peppers, onions, English mustard in a creamy sauce

Lasagna Vegetariana (v)

Homemade vegetarian lasagna with vegetables, béchamel, fresh basil and parmesan

Sweet or Coffee



FESTIVE Evening Menu



Starter

Zuppa Del Giorno (v) Homemade broccoli and stilton soup served with fresh bread

Pate Di Sgombro Smoked mackerel pate served toasted ciabatta

Gamberoni Dolcelatte

Pan-fried king prawns with onions, white wine in a creamy sauce served with toasted ciabatta

Funghi Portobello (V)

Flat mushrooms stuffed with stilton and caramelized onions finished with balsamic glaze

Main Course

Tacchino Di Natale Hand carved roasted turkey served with traditional trimmings and vegetables

Bistecca Alla Griglia

Grilled sirloin steak served with sautéed mushrooms and onions (Pepper sauce or Diane sauce £2)

Spigola Alla Crema

Pan-fried Seabass fillets with onions, spinach and garlic in creamy sauce

Lasagna Vegetariana (v)

Homemade vegetarian lasagna with vegetables, béchamel, fresh basil and parmesan

Sweet or Coffee

 $\pounds 22.95^{Per}_{Person}$





NEW YEARS EVE Menu

3 COURSE From 7pm till close

Any Starter

Any Main

Dessert or Coffee

£39.95 Per Person

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