

# FESTIVE Xmas Day Menu



## Starter

### 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



Sweet and  
Coffee

# £59.95

Per Person

Design and Print by  
redchilli.

## 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

Christmas Day 1pm - 4pm

### Visit.

Ciao Napoli  
11 Mawdsley Street  
Bolton, BL1 1NJ

### Book.

Telephone  
01204 399 291

[www.ciao-napoli.co.uk](http://www.ciao-napoli.co.uk)

## CIAO NAPOLI

## FESTIVE MENU 2021

# MERRY XMAS

*Make it a Christmas to Remember*

## FESTIVE Lunch Menu



### 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

£16.95 *Per Person*

## 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

£22.95 *Per Person*

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CIAO NAPOLI  
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## 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