

Christmas Day Menu

appetizer

Fresh Home Made Bread with Marinated Olives

starter

Chorizo e Halloumi

Grilled chorizo and halloumi, served on home-made toasted ciabatta finished off with a balsamic reduction

Carpesante Di Napoli

Pan seared scallops, served on a bed of crisp rocket finished with red pepper reduction

Zuppa Al Giorno (v)

Leek and potatoes soup, served with fresh bread

Torta Di Pesce

Smoked salmon and baby prawns fishcakes, served with home-made sweet chilli salsa

main course

Tacchino Di Natale

Hand carved turkey breast served with traditional stuffing and trimming

Filetto Nerone

Grilled fillet steak with bacon, red onion and mushrooms in a rich red wine sauce

Risotto Asparagi

Baked arborio rice with asparagus cooked in a cream and parmesan sauce, topped with crispy rocket

Coda Di Rospo

Monkfish cooked in a thermidor sauce

desserts

Christmas Pudding

Home Made Tiramisu

Home Made Cheesecake

Coffee and Mince Pies



Any Dessert or Coffee **£69.95** pp



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 3pm - 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

INTRODUCES

The Festive Menu



Make it a Christmas to Remember



The Festive Menu

course one

starter

Soup Of The Day (v)

Home-made roasted peppers and tomato soup served with fresh bread

Duck and Orange Pâté

Flavoured duck and orange pâté served with toasted ciabatta

Funghi Ripieni (v)

Flat mushrooms stuffed with Stilton cheese and caramelised onions served on toasted crostini

Gamberoni Picanti

King prawns, onions, chilli and garlic in a tomato sauce served with home-made crostini

course two

main course

Bistecca Alla Griglia

Grilled sirloin steak served with sautéed onions and mushrooms
(£3.00 supplement) (£2.50 pepper or Diane sauce)

Tacchino Di Natale

Hand carved roasted turkey breast, served with traditional stuffing and trimmings

Pollo Proscuito

Grilled chicken breast topped with parma ham and mozzarella baked in tomato and cream

Salmone Al Forno

Salmon fillet baked in the oven with sundried tomatoes in a garlic butter sauce

Lasagne Vegetariane (v)

Vegetarian lasagna baked in the oven

course three

desserts

Home Made Tiramisu
Chocolate Profiterole
Cheese Cake



Or Coffee



NEW YEARS EVE Menu

3 COURSES

From 7pm till close



Any Starter
Any Main
Dessert
or Coffee



£49.95 pp



2 courses **£21.95** pp

3 courses **£27.95** pp

Gluten free options available on request.
Some of our dishes may contain traces of nuts.
Please notify staff of allergies when placing your order.