



**BORSALINO**  
EST. 1976

# Christmas Menu

## Minestrone

A classic minestrone soup

## Cornetto al Salmone

Two slices of smoked salmon with prawn marie rose & baby gem lettuce

## Bresaola al Carpaccio

Bresaola Carpaccio drizzled in an olive oil and lemon dressing, topped with rocket and parmesan

## Pate D'Anatra

Duck liver pate served with toasted, homemade Italian crusty bread, oatcakes and an orange glaze dressing

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## Ravioli Capesante

Scallop and king prawn ravioli, in an authentic Italian tomato Napoletana sauce garnished with King Prawns

## Gnocchi al Gorgonzola (N)

Italian Gnocchi with blue cheese, tenderstem broccoli, walnuts, garlic, pink peppercorn and a touch of cream

## Polpette di Tacchino

Turkey mince and pancetta meatballs flavoured with sun dried tomato, basil & parmesan served with spaghetti in a Italian tomato & chilli Napoletana sauce

## Faggiano ai Funghi Porcini

Pheasant breast with a wild mushroom sauce served with the chefs choice of potato & vegetables

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## Panettone

Cinnamon & dried fruit bread and butter pudding with a whisky creme anglais

## Tiramisu

Savoardi biscuits soaked in coffee layered with a whipped mixture of egg yolks and mascarpone cheese

## Panna Cotta

Vanilla Panna Cotta with roasted plums and mulled wine syrup

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2 COURSES £30

3 COURSES £36

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12.5% Service charge for tables of 6 and over.

Please note dishes may contain traces of nuts. Food Allergies & Intolerances - Please speak to our staff about the ingredients in your meal when making your order