



BORSALINO

EST. 1976

Christmas Menu

Zuppa Del Gorno

Puey Lentil and Italian Sausage Soup

Asiago Nduja Arancini

Breaded Italian arborio rice with Asiago cheese and Nduja, served with a chilli infused honey dressing

Carpaccio Di Salmone

Cured Salmon served with a slice of Italian crostino with a horseradish and mascarpone dressing

Fagottino Al Fromaggio e Funghi

Smoked Scamorza cheese and mushrooms in a filo pastry parcel, served with a red wine coulis

Polpette di Tacchino

Turkey mince and pancetta meatballs flavoured with sun dried tomato, basil & parmesan, served with spaghetti and an authentic Italian Napoletana sauce

Gnocchi Al Gorgonzola (V)

Gnocchi served with butternut squash, Gorgonzola cheese and walnuts in a cream sauce

Panciotti Capesante

Scallop and King Prawn Ravioli in an authentic Italian tomato Napoletana sauce with a touch of cream, garnished with King Prawns

Vitello Al Vino Rosso

Pan fried veal escalope flamed in a red wine and cream sauce with rosemary and parmesan shavings, served with gratin potatoes and herb buttered baby carrots.

Panettone

Cinnamon & dried fruit bread and butter pudding with a whisky crème anglaise

Limoncello Panna Cotta

Limoncello Panna Cotta served with Amarena cherries

Tiramisu

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

2 Courses £34.95

3 Courses £39.95

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