



**BORSALINO**

EST. 1976

# Christmas Menu

## **Asiago Nduja Arancini**

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

## **Carpaccio Di Salmone**

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

## **Fagottino Al Fromaggio e Pomodoro (V)**

Smoked Scamorza cheese and sun dried tomato in a filo pastry parcel, served with a red wine coulis

## **Crostino Funghi (V)**

Homemade Italian crusty bread topped with a porcini mushroom and wild mushroom cream sauce

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## **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 chestnuts in a tomato sauce

## **Panciotti Capesante**

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

## **Faggiano a Funghi**

Pan fried pheasant flamed in a wild mushroom and cream sauce served with baby potatoes and herb buttered baby carrots.

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## **Panettone**

Cinnamon & dried fruit bread and butter pudding with vanilla ice cream

## **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.

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**2 Courses £36**

**3 Courses £44**

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10% 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