



CHRISTMAS MENU
LUNCH 3 COURSE £18.90
DINNER 3 COURSE £25.90

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Bread & Nibbles

MIXED MEDITERANEAN OLIVES 2.90 (V)
BALSAMIC ONION AND MOZZARELLA GARLIC BREAD 4.90 (V)

Starters

MINISTRONE SOUP (V) -	Served with rustic Italian bread
HOMEMADE CHICKEN LIVER PATE -	Served with red onion marmalade & toasted bread
CALAMARI FRITTI -	Squid fried until golden served with a lemon wedge & home-made tartar sauce
SALMONE AFFUMICATO -	Smoked salmon & pickled fennel with lime & dill crème fraiche dressing drizzled with herb oil & finished with micro pea shoots
FUNGHI TRIFOLATI (V) -	Oyster mushrooms sautéed in garlic, white wine, dolcelatte cheese & cream sauce on toasted sourdough

Mains

OVEN BAKED TURKEY BREAST -	Stuffed with Italian sausage, chestnut, rosemary & thyme & wrapped in parma ham served with mash & cranberry sauce
LINGUINE DI MARE -	Tender squid, mussels, tiger prawns, clams & cherry tomatoes in a white wine, parsley & light tomato sauce
SEA BREAM -	Fillet of sea bream with basil mashed potato, tender stem broccoli & sweet red pepper sauce
RISOTTO PRIMAVERA (V) -	Broad bean, pea & mint risotto finished with micro pea shoots
GRILLED 10oz RIB EYE STEAK - (£4 supplement)	Grass-fed and matured for 28 days, served with peppercorn sauce & french fries
SPINACH & RICOTTA RAVIOLI (V) -	In a light white wine and cherry tomato sauce, finished with parmesan shavings & wild rocket
CALZONE FOLDED PIZZA -	With mozzarella, ham, pepperoni, mushrooms, caramelised onions topped with home made tomato sauce
LAMB SHANK -	Slow roasted lamb shank with rosemary gravy on a bed of wholegrain mustard mash

Desserts

HOME MADE CRÈME BRÛLÉE -	Rich vanilla custard with a crisp caramel shell
TIRAMISU -	Layers of coffee soaked savoiardi biscuits & mascarpone cream with coffee liqueur
STRAWBERRY CHEESECAKE -	Baked vanilla cheesecake with fresh strawberries & strawberry coulis, served with vanilla gelato
PROFITEROLES -	Light and airy choux pastry filled with crème pâtissière and smothered in warm chocolate sauce, served with vanilla gelato

Festive Shot Board (25ml) £2.50 Each

Choose from: Limoncello, Frangelico, Baileys, Vodka, Tia Maria, Sambuca, Amaretto, Midori

*10% service charge will be added to the bill. All gratuities go directly to the staff
(V) Vegetarian dishes*