

La Luna Restaurant

Christmas Party Menu 2016

STARTERS

(v) MINISTRONE SOUP

Italian vegetable soup, green pesto and bread

ANTIPASTO (gluten free)

Prosciutto, Bresaola, N'Duja (Spicy Soft Salami), Olives and roast peppers.

FEGATO ALLA DIAVOLA

Devilled chicken livers, crispy shallots, mixed leaves

(v) **FUNGHI AL FORNO** Baked mushrooms with spinach, garlic Ricotta cheese and Béchamel sauce.

CALAMARI FRITTI Fried squid, salad leaves, chilli flakes, fresh lemon, garlic mayonnaise

(v) FORMAGGIO DI CAPRA (gluten free)

Goats cheese, rocket leaves, walnut and beetroot.

TERINA DI SALMONE Smoked salmon and Italian soft cheese terrine, rocket and lemon dressing

PLEASE NOTE: CORKAGE CHARGE OF £1 PER PERSON WILL BE ADDED TO YOUR BILL.

MAINS

3 course meal £17.95

starter, main from below and dessert

TAGLIATELLE CON POLPETTE

Beef meat balls, chilli, garlic, tomato sauce & pasta ribbons

LASAGNE

Homemade traditional beef lasagne.

CREPELLA DI POLLO

Pancake with strips of chicken breast & mushrooms, baked in tomato, béchamel & cheese sauce

(v) MELANZANE PARMIGIANA (gluten free)

Sicilian Aubergine layers, with fresh basil, tomato sauce and parmesan cheese.

(v) PASTA FRESCA

Homemade pasta parcels filled with Pumpkin and pine nuts, finished in butter and crispy sage sauce

PIZZA Margarita plus 3 ingredients of your choice or Meat or Vegetarian Calzone.

3 course meal £24.95

starter, main from below and dessert

TACHHINO

Traditional Roast Turkey, pancetta, chilli and fennel sausage, sage stuffing. Served with rosemary and red wine gravy.

BISTECCA

Aged Rib Eye steak, topped with Taleggio cheese, Prosciutto. Served with potato mush and red wine jus.

MERLUZZO

Fresh Cod loin with olives, capers, tomato sauce. Served with "Fregola"(Sardinian Cous-Cous).

AGNIELLO

Lamb "osso bucco" braised with tomatoes and red wine. Finished with "gremolata", served with saffron rice.

RISOTTO (v)

Wild mushrooms Risotto with aged Parmesan, sliced black Truffles and Mascarpone.

All the mains above are served with portion of roasted vegetables or mixed salad as side dish.

HOMEMADE DESSERTS

Panetone Bread & butter pudding, toffee sauce

Tiramisu

Panna Cotta with Red fruits and red coulis (Gluten Free)

Lemon Tart, pistachio nuts and mascarpone

Flourless Chocolate Cake, vanilla ice cream (Gluten Free)

Italian Strawberry Cheesecake