



il forno
BOCCONCINI
BAR & RESTAURANT

CHRISTMAS PARTY DINNER MENU



BUON NATALE



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3 COURSES £45

Starters

Minestrone (v)

Traditional Italian soup, toasted bruschetta

Burrata (v)

Creamy Burrata cheese served with a selection of Italian tomatoes and basil pesto

Polpo

Grilled octopus, mash potato, sun-dried tomato sauce

Tortino di Patate

Smashed potatoes flan served with parmesan cream, truffle and poached egg

Vitello Tonnato

Slice of aromatic veal served with rich fish sauce made from tuna capers and anchovy

Bruschetta Caprese (v)

Oven baked Italian bread, rubbed with garlic and topped with cherry tomatoes, basil, oregano and extra virgin olive oil

Gamberoni

Pan-fried king prawns, garlic butter and chilli sauce, cherry tomatoes, croutons

Ravioli al Zucca

Fresh homemade Ravioli filled with yellow pumpkins, served with butter and sage sauce

Fegatini di Pollo

Sauteed chicken livers in a reduction of Marsala sweet wine, cream and sultanas, served with toasted croutons and onion

Capesante

Seared king scallops served with caponata, saffron sauce and crispy pancetta

Main

Pollo al Forno

Chicken Roast Served with roast potatoes, seasonal vegetables and homemade gravy

Pizza Diavola

Tomato, mozzarella, spicy salami

Pizza Rustica (v)

Mozzarella, aubergines, courgettes, mushrooms, peppers & spinach

Branzino Alla Brace

Chargrilled Seabass fillet, chargrilled vegetables

Lasagna Tradizionale

Oven baked layers of pasta with beef Bolognese sauce, bechamel, mozzarella, parmesan cheese

Ravioli al Cinghiale

Fresh homemade Ravioli filled with wild boar ragu, served with wine jus and diced wild boar

Stinco di Agnello

Lamb shank, red wine jus, creamed potatoes and seasonal vegetables

Filetto di Manzo (8oz)

8oz Fillet steak, spinach, dauphinoise potatoes, peppercorn sauce

Paccheri Funghi e Tartufo (v)

Homemade southern typical paccheri pasta, mushrooms and creamy truffle sauce

Linguine ai Gamberi

King prawn, linguine, red cherry tomato, basil

Tagliatelle al Salmone

Fresh tagliatelle served with cream, smoked salmon and zest of lime

Orecchiette (vg)

Orecchiette pasta served with fresh tomato sauce and basil

Dessert

Strudel di Mele (v)

Warm apple strudel, vanilla ice cream

Tiramisù (v)

Handmade sponge fingers, soaked in espresso coffee and layered with Mascarpone cream

Selezione di Formaggi (v)

Selection of cheeses, jam and biscuits

Lotus vegan cheesecake (vg)

A lotus biscuit base with a lotus vegan cream cheese