

December

Lunch & Dinner Menu

3 Course @ £29.50 per person
2 Course @ £25.95 per person

Starters

Soup of the day / Minestrone Soup (V)

Bruschetta al Pomodoro (V)
Toasted bread, chopped tomatoes, garlic, basil and olive oil

Melanzane alla Parmigiana
Sliced aubergine, mozzarella, tomato and basil

Crespelle alla Fiorentina (V)
Home-made pancake filled with ricotta cheese and spinach, with béchamel, tomato sauce and nutmeg

Insalata Tricolore (V)
Tomato, avocado and mozzarella

Bianchetti Fritti
Fried whitebait

Sardine alla Griglia
Grilled sardines with fresh tomato, garlic, chilli and fresh basil

Prosciutto e Melone
Parma ham and melon

Funghi Impanati (V)
Deep fried mushrooms with garlic and butter sauce

Extra olives £2.00 / Extra bread, butter £1.50.
Olives may contain stones

Main Courses

Stinco d'Agnello
Lamb shank slow cooked in a tomato sauce, wine and vegetables

Arrosto di Tacchino
Roast turkey served with traditional trimmings

Arrosto Vegetariano (V)
Roast vegetable in puff pastry served with vegetarian sausage and vegetarian trimmings

Branzino al Balsamico
Pan fried sea bass with balsamic syrup

Veal Milanese or Pollo Milanese
Pan fried veal or chicken in breadcrumbs served with pasta or vegetables

Vegetarian (V) or Meat Lasagne

Fegato alla Salvia
Liver in butter and sage

Linguine alla Giardiniera (V)
Linguine with pea, spinach, broccoli and cauliflower in tomato and cream sauce

Penne Arrabbiata (V)
Penne with garlic, chilli in tomato sauce

Haddock Pasquale
Fillet of haddock on a bed of spinach with cheese and cream sauce gratin

Salmone Venere
Salmon in cream and fresh dill sauce

Desserts

Christmas pudding • Home-made Tiramisu • Home-made Crème caramel
Home-made Panna Cotta • Home-made Bread & Butter Pudding

All Meat and Fish Dishes will be served with Casa Mia Vegetables.
If you have any allergies, please inform our staff before ordering.

10% Service charge will be added to your bill
Menu available all December except 25th and 31st of December