



*Christmas*

AT

STUZZICHINI

— DELI + RISTORANTE + CAFFÉ —

2020

---

**£29.95**

*Dinner*

Fridays & Saturdays

---

**£25.95**

Lunches & Weekdays

---

# Christmas Menu

## Starters

### **Gamberi E Salsa Di Limone**

Pan fried prawns in lemon sauce served with a toasted ciabatta bread.

### **Zuppa di pomodoro con mascarpone**

Cream soup made of roasted tomatoes with splash of mascarpone and top with croutons.

### **Prosciutto E Melone**

Parma ham with fresh Melon.

### **Truffe Porcini Arancini**

Traditional rice balls with aromatic porcini mushroom and truffles.

### **Polpette con salsa di pomodoro**

Beef meatballs in rich tomato sauce.

## Mains

### **Brasato Di Manzo al Barolo**

Beef Braised in Barolo wine and served with mash potatoes.

### **Stinco di agnello servito con patate novelle arrosto e caponata classica**

Lamb shank served with roast potatoes and classic Sicilian veg stew- mixture of aubergines, peppers, courgette, pine-nuts, tomatoes

### **Rolle' di Tacchino**

Turkey breast roast, stuffed with spicy Italian sausage. Served with vegetables and roast potatoes.

### **Salmone con salsa al basilico e burro al limone**

Baked salmon in breadcrumb topped with lemon butter, basil, artichokes and sundried tomatoes sauce. Served with roast potatoes and greens.

### **Risotto alla Barbabietola con formaggio di capra**

Risotto cooked with roasted beetroot and goat cheese.

## Desserts

### **Torta al Pistachio**

Pistachio cake served with pistachio sauce and ice-cream.

### **Tiramisu**

Mascarpone cream, savoiardi biscuits, espresso coffee and flake chocolate.

### **Torta al Limone**

Fresh and zesty homemade lemon cake served with mascarpone lemon cream.

### **Panettone con crema di brandy e mascarpone**

Traditional Milanese fluffy sweet bread served with brandy and mascarpone cream.

### **Cheesecake Frutti di Bosco**

Warm mixed -fruit cheesecake baked in filo pastry