

MICHELANGELO'S PRE-CHRISTMAS PARTY MENU 2024

PRE-STARTER

Basket of home-baked Ciabatta bread served with Balsamic and mixed olives (V Vg)

STARTER

Zuppetta scaldacuore (V Vg)

A heart warming soup made of vegetables and mixed pulses, with a hint of smoked paprika.

Bruschetta alla zucca e funghi (V Vg)

Toasted Dante's homemade bread topped with cream of pumpkin and wild mushroom.

Torre di pesce

Layers of fresh Mozzarella, smoked salmon and orange slices, topped with tiger prawns sauteed in Brandy.

Antipasto classico

A Bouquet of fine Italian cured meat, served with olives, sundried tomato and Taralli Pugliesi.

MAIN COURSE

Lasagna di anatra

Our homemade, unbeatable duck and mushroom lasagna

Saltimbocca di Tacchino alle castagne

Turkey breast parcels, stuffed with chestnut and ricotta cheese, wrapped with speck (smoked ham), roasted in olive oil and Calvados wine, served in a creamy mushroom sauce. Sauteed potato side dish.

Salmone alla crema di finocchietto

Salmon Supreme sauteed in olive oil, served in a delicate, creamy, prawns and fennel sauce. Sauteed potato side dish.

Ravioli di zucca alla Matilde di Canossa (V)

Fresh ravioli filled with pumpkin, served in a light butter and sage sauce, topped with Roasted diced pumpkin and toasted hazelnut.

Conchiglioni ortolani (V Vg)

Large shell pasta served in a rich sauce of artichoks, courgette, chick pea, sundried tomato and olives.

DESSERT

Panna Cotta di Natale

A delicate velvety vanilla scented cream topped with winter berries marinated in Port wine and Christmas spices.

Panettoncino allo zabaione

A carved mini Panettone soaked in Marsala wine filled with Zabaione cream.

Riso al latte di Mandorla (V Vg)

A delightful Amaretto, almond and cherry rice pudding.

COFFEE/TEA

2 Courses £ 34 3 Courses £ 39