



CASA ALBA
AUTHENTIC ITALIAN

Christmas
MENU

£ 2 9 . 9 5

STARTERS

Garlic Bread, Garlic Bread Tomato or Garlic Bread with Cheese

Calamari Fritti

Calamari rings served with homemade tartar sauce

Polpette Carne

Meatballs with fresh herbs & parmesan topped with mozzarella, tomato sauce & baked

Melanzana Parmigiano

Minestrone

Classic Italian vegetable soup

Inslata Caprese

Buffalo Mozzarella, fresh sliced tomato and basil

MAIN COURSE

Tacchino

Turkey with stuffing, chipolatas wrapped in pancetta, served with Italian gravy

Fillet of Seabass

Served on a bed of rocket with vine tomato and lemon sauce

Sirloin

Chargrilled with a grilled tomatoes and sautéed mushrooms

Pollo Cream

Served with rich creamy and mushroom sauce

Pancetta Di Maiale Al forno

Roasted pork belly, served with roasted carrots and parsnips, drizzled with red wine sauce

Cannelloni (V)

Cylindrical egg-based pasta stuffed with spinach and ricotta

TEA OR COFFEE



CASA ALBA
AUTHENTIC ITALIAN

Christmas Day
MENU

£69.95

GLASS OF PROSECCO

STARTERS

Chicken Liver Pate

Chicken liver pate with Italian brandy served with toast & chutney

Goat Cheese

Served warm with mixed roasted peppers and rocket salad balsamic dressing

Salmone Corretto

Smoke salmon with Norwegian prawns and Marie Rose sauce

Parma Ham & Melon

Minestrone

Classic Italian vegetable soup

MAIN COURSE

Tacchino

Turkey with stuffing, chipolatas wrapped in pancetta, served with Italian gravy

Filetto Rossini

Classic fillet of beef cooked in madeira wine sauce topped with paté

Halibut

Served on bed of spinach with lobster sauce

Pollo Piccante

Served with fresh chilli garlic, roasted peppers and tomato sauce

Cannelloni (V)

Cylindrical egg-based pasta stuffed with spinach and ricotta

Ravioli Lobster

Garlic and cherry tomato sauce with a touch of cream

DESSERTS

Choose from dessert menu

TEA OR COFFEE