

**Amici Christmas Menu**

2 courses 25.95 3 courses 28.95

**Starters**

**Zuppa di fagioli e pancetta** - Amici’s homemade Italian classic soup of cannellini beans, smoked pancetta, tomato and fresh herbs, served with mixed breads

**Gamberi All’aglio –** Tiger prawns off the shell cooked in white wine, chilli & garlic butter, served with a salad garnish & Ciabatta bread

**Taleggio fritto** – Hand breaded taleggio cheese, fried until golden brown, and served on a bed of salad with a winter spiced cranberry dip

**Arancini ai carciofi** – Arborio rice risotto balls filled with finely chopped marinated artichokes and mozzarella coated in breadcrumbs and fried, served with a homemade tomato dip

**Main course**

**Agnello al vino rosso** – Slow cooked British lamb shank, topped with a winter vegetable, red wine and port sauce served with minted mashed potato

**Filetti di orata** –Grilled fillets of sea bream cooked with a basil, caper and lemon butter served with sautéed garlic spinach and oven roasted rosemary potatoes

**Petto di pollo con pesto –** Oven baked chicken breast in a cream and mixed herb sauce with sunblush tomatoes, topped with green pesto and served with roasted vegetables and herbed mashed potatoes

**Pappardelle vegetariane –** Strips of egg pasta cooked with shallots, butter and white wine, tossed with courgette ribbons, wild mushrooms and cherry tomatoes

**Desserts**

**Panna cotta al limoncello –** A classic Italian panna cotta with limoncello liquor and grated lemon zest

**Torta di biscotti al formaggio –** Cookie dough and caramel cheesecake served with fresh whipped cream and wafer curls

**Torta al brulee speziato** – Winterspiced brulee torte served with fresh whipped cream