BRUNCH & ITALIAN RESTAURANT

Maremonti

Pranzo di Natale

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29 November – 31 December (exc. 25 Dec)
12 - 3pm
2 course 18.95 per person
3 course 23.95 per person

Buon Natale!

Starters

Zuppa di lenticchie
Traditional Italian Lentil soup with vegetables, herbs and extra virgin olive oil.

Cozze al limoncello
Fresh Mussels cooked with limoncello, garlic and parsley. Served with toasted garlic bread.

Bruschetta Pesto & Burrata
Toasted Italian bread topped with basil pesto, creamy burrata and cherry tomatoes.

Polpette di carne & Melanzane
Homemade Beef and Aubergine Meatballs served in a rich tomato and garlic sauce.

Paté di Pollo
Smooth Chicken liver Paté served with caramelised onion marmalade and toasted garlic bread.

Mains

Tacchino Arrosto
Roast Turkey served with traditional Christmas accompaniment and rich gravy.

Merluzzo con Crema di Peperoni
(£2 supplement)
Pan-roasted cod served with roasted Pepper cream and crispy fried Polenta.

Lasagna
Traditional homemade lasagna layered with Bolognese sauce, Béchamel and Parmesan.

Penne Broccoli & Salsiccia
Penne pasta with creamy Broccoli, Italian Sausage, garlic and chilli.

Spaghetti Cozze & Fagioli
Spaghetti tossed with Mussels, creamy Cannellini Beans, garlic , chilli and pecorino

Risotto Zucca & Noci
Creamy Risotto with roasted Pumpkin, Parmesan and toasted Walnuts

Pizza Melanzane & Ricotta
Tomato and Mozzarella pizza Topped with Fried aubergine and a creamy Ricotta cheese.

Dolci di Natale

Strawberry Mess
Crushed Meringue, whipped cream and Strawberries.

Panettone & Custard
Traditional Italian Panettone served with warm Vanilla Custard.

Sticky Toffee Pudding
Warm date Sponge with Rich Toffee sauce and Vanilla Ice cream.

Food allergies & intolerances: before ordering please speak to a member of staff if you have any requirements. Some dishes may contain traces of nuts.