

# DA PEPPINO

## CHRISTMAS DINNER

### STARTERS

Zuppa Dello Chef

Chef's soup of the day served with bread

#### **Porchetta Romana**

Slow roast pork belly, Italian herbs, apple dressing & crusty bread

#### **Arancino Funghi Di Bosco V**

Sicilian rice ball filled with wild mushrooms, coated in breadcrumbs served with spicy tomato sauce

#### **Crostino Vegetale V**

Toasted bread with mixed grill aubergine, courgettes & peppers topped with mozzarella & basil oil

#### **Carpaccio di Salmone & Arancia**

Thin sliced salmon with fennel & orange salad served with lemon dressing and pink peppercorn

### MAIN COURSES

#### **Insalata Natalizia V**

Mixed leaf salad, pears, beetroot, red onion, walnuts, goat's cheese & honey dressing

#### **Tacchino di Natale**

Roast turkey with pork & chestnut stuffing, pigs in blankets served with diced potatoes

#### **Medaglione Di Maiale Al Pepe Rosa**

Pork medallions with pink peppercorn sauce

#### **Salmone Asparagi**

Pan roasted salmon with brandy, cream & asparagus on a bed of spinach

#### **Pizza Fantasia**

Mozzarella, tomatoes, courgettes, baby prawns & fresh chilli

### DESSERTS

#### **Baileys Tiramisu'**

Traditional Italian cake with layers of zabaglione, Coffee & Baileys Liqueur

#### **Tortino Di Natale**

Traditional Christmas pudding with Brandy sauce

#### **Profiteroles Della Casa**

Soft choux pastry filled with chocolate cream & covered in a chocolate cream

#### **Gelati e Sorbetti**

Selection of Italian Ice Creams or Sorbets

#### **Panna Cotta Al Sambuca**

Home-made panna cotta with mixed berries & sambuca coulis

**£35.00 THREE COURSES**

[www.dapeppinorestaurants.com](http://www.dapeppinorestaurants.com)

**Gratuities go entirely to the staff**

**An optional 12.5% service charge will be added to the bill for parties of 5 or more**

**SEPARATE BILLS CAN NOT BE PROVIDED FOR PARTIES OF 4 OR MORE**





# Merry Christmas

