

Monday - Thursday  
Parties of over  
25 people will  
receive  
4 Bottles of  
House Wine  
Red or White  
FREE

# DA PEPPINO

## DECEMBER DINNER MENU

### STARTERS

#### Zuppa Dello Chef

Chef's soup of the day served with bread

#### Porchetta Romana

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

#### Arancino Funghi Di Bosco V

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

#### Crostino Ortolana V

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

#### Carpaccio di Salmone & Arancia

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

### MAIN COURSES

#### Insalata Natalizia VN

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

#### Tacchino di Natale N

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, served with diced potatoes

#### 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

**£36.50 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

