

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 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

£36.50 THREE COURSES

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

