

LEONARDOS CHRISTMA EVE MEUN 2017
3 COURSE 22.95 per person

Zuppa Del Giorno

Chef's choice of soup of day

Minestrone

Traditional home made Italian vegetable soup

Insalata Caprese

Buffalo mozzarella cheese over sliced fresh tomatoes and basil, drizzled with extra virgin olive oil

Crostin Salsiccia

Toasted Italian garlic bread topped up with minced Italian sausage and red onions

Cocktail di Gamberi

Fresh freshwater prawns and Marie-rose sauce

Polpette Picanti

Homemade pork and beef meatballs cooked in a chilli and tomato sauce with fresh basil served with a slice of garlic bread

Gamberoni Picanti

King prawns in a spicy tomato sauce served with a slice of garlic bread

Tacchino di Natale

Traditional roasted turkey with all the trimmings

Pizza Salsiccia e Rugola

Mozzarella cheese and tomato base topped with Italian sausage and rocket

Penne al Filetto

Penne with sliced fillet steak, mixed herbs, tomato sauce and a touch of cream

Rigatoni Salsiccia

Rigatoni with Italian sausage, garlic, tomato sauce and a touch of cream

Cannelloni

Cannelloni with ricotta cheese, spinach and tomato sauce, topped with mozzarella

Pollo Pepe

Pan fried chicken breast in a sauce of brandy green peppercorn and cream served with rice or French fries

Vitelo Milanese

Breaded veal served with penne Bolognese

Filetto Vino Roso e Parma Ham

Please note that will be £7.00 supplement for any steak ordered

Pan fried Scottish beef fillet steak with red wine, Rosemary and demi glace sauce topped up with Parma Ham served with French fries

Pease note 10% service charge will be added to your bill