



CUCINA MEDITERRANEA  
— EST. 2001 —

## Christmas menu

### Minestrone Soup (V)

Classic mixed vegetable & tomato soup with garlic & parmesan croutons

### Sicilian Olives

Marinated olives & pesto served with grissini bread.

### Prosciutto Crudo

Thin layers of Parma ham with rocket leaves, olive oil, lemon and parmesan shavings.

### Bruschetta (V)

Southern Italian garlic bread topped with freshly crushed tomatoes, olive oil, oregano and basil

### Salmon Gravlax

salmon marinated, cured in salt, sugar, dill and a honey mustard dressing

### Peperonata

A typical Sicilian mixed peppers starter consisting of pan fried peppers sautéed with olives , green capers and fresh mint

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### Pollo Saltimbocca

Pan fried chicken fillet topped with Parma ham and sage flamed with brandy and served with gnocchi al pomodoro.

### Merluzzo in Cartoccio

Oven baked cod fillet with fresh garlic, tomato, fresh thyme and lemon olive oil served with Rusticos potatoes

### Timballo Siciliano

Sicilian style lamb meatloaf with fresh tomatoes, olives, capers, mixed Italian salamis & buffalo mozzarella cheese, wrapped with smoked pancetta, served with potatoes and mix vegetables .

### Linguine Marinara

Flat spaghetti tossed with wild red prawn, king prawns, squid & fresh mussels in a tomato, garlic & chilli sauce

### Rigatoni Pollo Porcini

Large pasta tubes tossed with chicken, garlic, porcini and oyster mushrooms and mascarpone parmesan cheese sauce

### Ravioli di Bufala

Fresh ravioli pasta stuffed with buffalo mozzarella and baby spinach served with garlic sweet cherry tomatoes and sweet caramelised red onions.

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Tiramisu

Profiteroles

Cheesecake

**£28.50**