



# PIAZZA FIRENZE

## CHRISTMAS MENU

2009



### *ANTIPASTI*

*Sautéed king prawns with garlic, artichoke puree, and creamy truffle sauce.*

*Pan fried duck liver with spiced lentils, caramelised onion & crispy pancetta.*

*Field mushrooms stuffed with leeks, green olives, garlic croutons & gorgonzola sauce.*

*Beef carpaccio with mixed wild mushrooms, lemon & basil mayonnaise.*

### *SECONDI*

*Turkey breast stuffed with minced pork herbs, red wine gravy, mash & green beans*

*Pan roasted sea bass fillet with onion, pancetta & courgettes, lobster bisque sauce.*

*Grilled lamb chops, garlic sun-dried tomato & rosemary sauce, potatoes & mushrooms.*

*Risotto with calamari, mussels, prawns, white wine & fresh tomato.*

*Tagliatelle with mixed mushrooms, garlic, fresh tomato & gorgonzola cheese sauce*

### *DOLCI*

*Tiramisu ~ Homemade Italian trifle*

*Profiterole ~ Soft choux pastry filled with cream covered with melted chocolate.*

*Panna cotta ~ Chilled coffee panna cotta with caramelised banana.*

### *CAFFE*

£19.95

*(Excluding service - 10% opt. To parties of 6 or more)*



*buon natale e  
felice anno nuovo*

