



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

£20.95

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



*buon natale e
felice anno nuovo*

