Villa Toscana
Ristorante & Pizzeria

Christmas Menu

FROM 27 OF NOVEMBER UNTIL 24 OF DECEMBER

2 COURSES £26.95 / 3 COURSES £31.95 PER PERSON

STARTERS

ZUPPA DI NATALE
Homemade Italian lentil soup, topped with ham, served with focaccia bread.
(Can be prepared without the ham)

GAMBERI NATALIZIO
King prawns with cherry tomatoes in a bisque sauce, with a touch of lemon, served on toasted Italian bread.

COZZE ALLA TARANTINA
Scottish Shetland mussels cooked in a spicy tomato sauce, parsley and fresh chillies, served with garlic bread.

ARANCINI
Golden saffron rice balls filled with mozzarella and traditional Bolognese ragù, served with napoli sauce.

BURRATA (V)
Creamy Apulian burrata with homemade pesto and cherry tomatoes, served with crispy toasted bread.

CAPONATA (V)
Sicilian caponata with slow-cooked aubergine, ripe tomatoes, celery, green olives and capers in a sweet and sour sauce, finished with fresh herbs and served with Italian bread.

MAINS

AGNELLO DI NATALE
Paccheri pasta with slow-cooked lamb ragù in a rich tomato sauce, infused with fresh herbs.

REGALO DEL MARE
Paccheri pasta with a selection of seafood in a garlic and tomato-bisque sauce, finished with parsley and a hint of chillies.

TONI PASTA (V)
Scrigni pasta filled with ricotta and burrata, served with a homemade toni pesto sauce.

SANTA RISOTTO (V)
Arborio risotto with sweet roasted squash, aromatic sage and Parmesan cheese, topped with toasted peanuts.

POLLO AL LIMONE
Pan-seared chicken breast in a creamy lemon sauce, served with seasonal vegetables and chips.

TACCHINO DI NATALE
Roasted turkey wrapped in smoked bacon, served with traditional trimmings.

RIBEYE STEAK (£5 SUPPLEMENTS)
Ribeye steak served over a bed of creamy mash potato with wild broccoli and carrots.

PIZZA CHRISTMAS
White base pizza with mozzarella, roast turkey, crispy pancetta and cranberry sauce.

PIZZA CAPRESE INVERNALE (V)
Tomato sauce, mozzarella, cherry tomatoes, burrata and homemade pesto.

DESSERTS

AFFOGATO NATALIZIO
Vanilla ice cream with espresso and a shot of Frangelico liqueur.

MRS CLAUS TIRAMISU
Homemade Italian tiramisu with creamy pistachio mascarpone, finished with crushed pistachios.

STICKY TOFFEE
Warm date sponge served with rich toffee sauce and vanilla ice cream.

PANDORO MOUSSE
Nutella mousse with traditional pandoro panettone and whipped cream.

FOOD ALLERGIES & INTOLERANCES:
Before ordering please speak to a member of staff if you have any requirements.
Some dishes may contain traces of nuts.