

2 COURSES £19.95

3 COURSES £24.95

### TO START

#### FESTIVE ZUPPA DEL GIORNO

Homemade soup of the day, served with fresh Tuscan bread

#### AVOCADO & PRAWNS COCKTAIL

Zesty flavoured avocado, prawns & Marie Rose sauce

#### BRUSCHETTA MISTA

Bruschetta topped with roasted Mediterranean vegetables & mozzarella cheese

#### FRITTO MISTO

Mix of calamari, whitebait & crab claws deep fried in a golden batter, served with garlic mayonnaise

#### FUNGHI ALL'AGLIO

Sautéed garlic mushrooms in a chilli tomato sauce served with fresh baked bread

#### PEGATINI DI POLLO AL MARSALA

Chicken liver cooked in Marsala jus, served with crispy salad & rustic bread

Please note for parties over 8 guests can select a combination from the menu above. Once your reservation has been confirmed, guests will be required to pre-order please let us know your choice 7 days before arrival. Parties over 8 are required to reserve and pay a non-refundable deposit of £10.

This deposit is required to secure the reservation. Parties of less than 8 are able to order from our full à la Carte menu and no deposit or pre-order is required.

### TO FOLLOW

#### POLLO ALLA CREMA

Tender char grilled chicken fillet cooked in a delicious mushrooms & tarragon creamy sauce served with chilli broccoli & crushed potatoes

#### RISOTTO ZUCCHINE E GAMBERI

Arborio risotto cooked with courgette & prawns in a light creamy sauce

#### TACCHINO AL FORNO

Traditional roasted turkey, served with all the trimmings & homemade gravy

#### FETTUCCINE DEL BORGO

Fettuccine pasta cooked with wild mushrooms, sun dried tomato & red onion in a light tomato sauce, sprinkle with goats cheese & fresh mint

#### CREATE YOUR PIZZA

Margherita with your choice of two toppings (Available gluten free pizza & vegan cheese)

Pepperoni, salami, ham, chicken, red onion, mushrooms, olives, rocket, tuna, anchovies, buffalo mozzarella, spinach, roasted peppers & courgette

#### SPIGOLA AL LIMONE IN CROSTA

Pan fried fillet of sea bass, in herby breadcrumbs and a light lemon glaze, served with chilli broccoli & crushed potatoes

### TO FINISH

#### TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce

#### ARTISAN STICKY TOFFEE PUDDING


Served with vanilla ice cream or hot custard

#### TORTA DELLA NONNA (N)

Sumptuous lemon, vanilla scented custard filling, topped with crunchy pine nuts

#### GELATO DELLA CASA

Mix of traditional ice cream with chefs own touch

 = vegetarian, n = contain nuts, df = dairy free

# Il Borgo Antico

## FESTIVE MENU

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 [www.borgoantico.co.uk](http://www.borgoantico.co.uk)

