

# da nello

## Christmas Lunch Menu

**£24.50**

### **Minestrone soup ( V )**

lots of vegetables & small round pasta

### **Penne con funghi e prosciutto**

penne tossed in sliced mushrooms,  
ham, garlic & tomato sauce

### **Bruschetta Caprese ( V )**

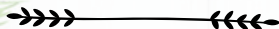
garlic bread topped with sliced tomato, buffalo  
mozzarella, olive oil & balsamic syrup

### **Antipasto misto ( GF )**

cured sliced, Parma ham, bresaola, salami, mortadella,  
copa & pickles

### **Gamberi frito**

prawn tails deep fried served with  
sweet spicy tomato sauce



### **Lombate Barolo**

Chargrilled sirloin steak served with a red wine,  
garlic, demi glaze & cream sauce  
roast potatoes & vegetables

### **Branzino Livornese**

pan fried bass baked in a light tomato, garlic & caper sauce  
new potatoes & vegetables

### **Agnello Balsamico**

grilled lamb cutlets with olive oil & balsamic vinegar  
roast potatoes & vegetables

### **Arrosto di Tacchino**

roasted turkey accompanied by pigs in blankets,  
stuffing & red wine jus  
roast potatoes & vegetables

### **Tagliatelle Alfredo ( V )**

pasta tossed in a sliced mushroom, garlic butter,  
white wine & cream sauce

### **Lasagne Bolognese**

classic layers of pasta in a beef sauce with chips



### **Christmas pudding**

with Morgan spiced rum custard

### **Tiramisu**

the classic Italian pick me up sweet

### **Xmas meringue**

broken meringue mixed with whipped cream & strawberries  
accompanied by mango coulis

### **Gelato affogato**

Guernsey vanilla ice cream with a shot of espresso coffee

### **Festive Fromaggi**

Guernsey smoked cheddar & brie with biscuits  
& Rocquette cider chutney

## Christmas Dinner Menu

**£28.50**

### **Penne Pesto e Pomodoro ( V )**

pasta tossed in a pine nut, basil,  
garlic butter, tomato & cream sauce

### **Insalata di mare ( GF )**

a selection of local seafood, marinated in  
lemon juice, olive oil & garlic

### **Zuppa di aragosta**

Guernsey lobster, brandy & cream soup

### **Bruschetta Parma ham de Montanari**

garlic bread topped with sun blushed tomato  
& horseradish mayonnaise

Parma ham & flakes of parmesan cheese  
served on dressed mixed leaves



### **Tornado Madeira e alloro**

char grilled fillet steak with madeira wine,  
bay leaf & demi glaze sauce  
served with roast potatoes & vegetables

### **Rombetti con salsa all arancia e pepe ( GF )**

pan fried brill in orange & pepper sauce served with new  
potatoes & vegetables

### **Scaloppine di Vitelo Torino**

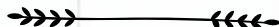
escalope of veal, bread crumbed, topped with  
tomato & cheese gratinated  
served with roast potatoes & vegetables

### **Arrosto di tacchino**

roasted turkey accompanied by pigs in blankets,  
stuffing & red wine jus  
served with roast potatoes & vegetables

### **Risotto piseli e pomodoro secca ( V )**

sunblushed tomato, peas, garlic butter,  
white wine & cream risotto  
all dishes served garnished



### **Christmas pudding**

with Morgan spiced rum custard

### **Pesca a Amaretti Brullee**

peach & amaretto liquor brulee with ammeretti biscuits

### **Mascarpone and ginger cheese cake**

with a raspberry coulis & pistachio ice cream

### **Sorbetto di limone con limoncello ( GF )**

lemon sorbet topped with a shot of limoncello liquor

### **Festive Fromaggi**

Guernsey smoked cheddar & brie with biscuits  
& Rocquette cider chutney

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