

da nello

RISTORANTE ITALIANO

CHRISTMAS LUNCH MENU £24.50

ZUPPA DI ARAGOSTA

Lobster soup served with cream

PENNE GHIOTTONA

Penne tossed in peas, cream & Bolognese sauce

BRUSCHETTA DI PARMA HAM

Garlic bread topped with Parma ham, gherkins & flakes of parmesan

GAMBERI FRIT

Deep fried prawns, served on a sweet spicy tomato sauce

POMODORO CON MOZZARELLA E CIPOLLINI (V)

Slices of tomato, mozzarella di bufala & served with sweet baby onions



BISTECCA CON BURRO ALIO E POMMODORO SECCA

Char grilled entrecote steak with sunblushed tomato garlic butter

SALMONE CON MELASSA NERO

Pan fried salmon coated in a black trickle & chilli flake glaze

COSTOLETE BALSAMICO

Char grilled lamb chops with balsamic vinegar & virgin olive oil

ARROSTO DI TACCHINO

Roasted turkey accompanied by pigs in blanket, stuffing & red wine jus

FETTUCINI CON PESTO E FUNGHI (V)

Pasta tossed in a button mushroom, garlic, white wine, pesto & cream sauce

ALL DISHES SERVED GARNISHED



CHRISTMAS PUDDING

Served with Morgan spiced rum custard

CHOCOLATE BROWNIE

Topped with a hot chocolate sauce & vanilla ice cream

TIRAMISU

The classic Italian pick me up

CARAMELO CREMA DI CAFFE

Coffee crème caramel with Guernsey whipped cream

FESTIVE FROMAGGI

A selection of Italian and foreign cheeses

CHRISTMAS DINNER MENU £28.50

FETTUCCINE CON PESTO E SALMONE AFFUMICATO

Pasta tossed in pine nuts, basil, olive oil, garlic, Smoked salmon & cream sauce

INSALATA DI MARE

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

ANTIPASTO MISTO

Cured meats, Parma ham, bresaola, Coppa, salami, mortadella Served with olives & roasted peppers

MINISTRONE SOUP (V)

Lots of vegetables with small pasta

PATE DI FEGATO DI POLLO

Chicken liver pate served with gherkins, toast & tomato chutney



TORNADO AMARONE

Char grilled fillet steak served with a rich red wine & balsamic vinegar sauce

BRANZINO CON PEPERONCINO E LIME

Dry fried bass with olive oil, chilli flakes & fresh lime

SCALOPINE DI CERVO CON SALSALIA AL UVA NERA

Escalope of venison in a black grape & port sauce

ARROSTO DI TACCHINO

Roasted turkey accompanied by pigs in blankets, stuffing & red wine jus

RISOTTO CON FUNGHI DI BOSCO

Wild mushroom, garlic butter, white wine & cream risotto

ALL DISHES SERVED GARNISHED



CHRISTMAS PUDDING

With Morgan spiced rum custard

BRULEE CON NOCI MISTI

Caramelized mixed nut brulee served with Italian biscuit

MASCARPONE & GINGER CHEESE CAKE

With a raspberry coulis & pistachio ice cream

SORBETTO DI LIMONE CON LIMONCELLO

Lemon sorbet topped with a shot of lemoncello licor

FESTIVE FROMAGGI

A selection of Italian and foreign cheeses

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