

CIAO BELLA

Christmas Fayre Lunch Menu

SERVED DAILY FROM 12 TO 2.30PM

2 COURSES £24.95 PER HEAD • 3 COURSES £29.95 PER HEAD



Antipasti

Starters

ZUPPA DI MINISTRONE (V)

Homemade minestrone soup served with Italian bread.

INSALATA CAPRESE (V)

Buffalo mozzarella and tomato slices, dressed with olive oil, sun-blushed tomatoes & balsamic glaze.

PÂTÉ DELLA CASA

Our chef's homemade chicken liver pâté served with toasted Italian bread and cranberry sauce.

COPPA DI GAMBERETTI

Icelandic prawns and gem lettuce in a Marie Rose sauce.

BRUSCHETTA SICILIANA (V)

Toasted Italian bread topped with cherry tomatoes, fresh basil, garlic and olive oil.

Secondi

Main Courses

TRADITIONAL ROAST TURKEY

Roast turkey with all the trimmings.

LASAGNE AL FORNO

Layers of fresh pasta with béchamel and Bolognese sauce, baked with mozzarella and parmesan.

POLLO ALLA TOSCANA

Tender chicken breast, sun-dried tomatoes, spinach and onions in a rich creamy garlic sauce, served with seasonal vegetables.

SALMONE ALLA BELLA

Fillet of grilled salmon with lobster sauce, served with seasonal vegetables.

PENNE PRIMAVERA (V)

Penne pasta, garlic, olive oil, cherry tomatoes, onions, mixed peppers, aubergine and courgettes, with a touch of Italian herbs.

RISOTTO AI FUNGHI (V)

Italian-style rice with mushrooms and fresh spinach, cooked in a creamy white wine sauce.

Dolci

Desserts

PANNA COTTA

Traditional Italian dessert made from fresh cream topped with caramel sauce.

TIRAMISÙ

Classic-made savoiardi biscuits soaked in Marsala wine & coffee, layered with rich mascarpone & cream cheese.

ITALIAN GELATO

Mixed Italian ice cream.

BROWNIE AL CIOCCOLATO

Warm homemade chocolate brownie served with ice cream & chocolate sauce.

Please note that for a party of 8 or more a pre-order will be required. Your table is booked for 2 hours. Service charge of 10% will be added to the bill to reflect our commitment to excellent service. Gluten-free, vegan, and other allergy-specific options available on request.