

Rossini  
RISTORANTE ITALIANO

# Christmas

DINNER MENU | £24.95

---

## STARTERS

### SOUP OF THE DAY (V)

### CROSTINO DI PATE D'ANATRA E MARMELLATA DI CIPOLLE

Duck liver paffait, served on "altamura" toasted bread and homemade onion chutney.

### ZUCCA AL FORNO E CAPRINO (V)

Honey roast pumpkin, goat cheese, crumbled "taralli" and balsamic vinegar reduction.

### TARTINA DI SALMONE E GRANCHIO

Home made salmon and crab meat tart, maşcarpone cheese quenelle, aromatic herbs oil.

## MAINS

### INVOLTINO DI TACCHINO

Turkey roulade, stuffing lemon and thyme flavour, served with roasted potatoes and turkey jus.

### FILETTO DI MERLUZZO E CECI

Pan fried cod served on a bed of spicy chick pea stew.

### HOME MADE LASAGNA

### RISOTTO PERE, NOCI E GORGONZOLA (V)

Arborio risotto, pear, walnuts and gorgonzola.

## DESSERT

### TIRAMISU

Traditional homemade tiramisu

### TORTINO AL CIOCCOLATO

Homemade chocolate fondant.

### CHEESECAKE

Homemade raspberry cheesecake.

Rossini  
RISTORANTE ITALIANO

# Christmas

LUNCH MENU | £18.95

---

## STARTERS

### SOUP OF THE DAY (V)

### CROSTINO DI PATE D'ANATRA E MARMELLATA DI CIPOLLE

Duck liver paffait, served on "altamura" toasted bread and homemade onion chutney.

### ZUCCA AL FORNO E CAPRINO (V)

Honey roast pumpkin, goat cheese, crumbled "taralli" and balsamic vinegar reduction.

### TARTINA DI SALMONE E GRANCHIO

Home made salmon and crab meat tart, maşcarpone cheese quenelle, aromatic herbs oil.

## MAINS

### INVOLTINO DI TACCHINO

Turkey roulade, stuffing lemon and thyme flavour, served with roasted potatoes and turkey jus.

### FILETTO DI MERLUZZO E CECI

Pan fried cod served on a bed of spicy chick pea stew.

### HOME MADE LASAGNA

### RISOTTO PERE, NOCI E GORGONZOLA (V)

Arborio risotto, pear, walnuts and gorgonzola.

## DESSERT

### TIRAMISU

Traditional homemade tiramisu

### TORTINO AL CIOCCOLATO

Homemade chocolate fondant.

### CHEESECAKE

Homemade raspberry cheesecake.