

PINOCCHIO

EST. 1987

PIZZERIA  RISTORANTE

FESTIVE CRACKERS, STREAMERS AND FRESHLY BAKED CIABATTA ARE INCLUDED TO MAKE YOUR CHRISTMAS CELEBRATION EXTRA SPECIAL!

3 COURSES
- £24.95
PER PERSON

CHRISTMAS MENU

CELEBRATE CHRISTMAS THE ITALIAN WAY WITH OUR SPECIAL 3-COURSE CHRISTMAS MENU, AVAILABLE 7 DAYS A WEEK.

Choose one starter, one main course and one dessert from our delicious selections below

STARTERS

CALAMARI

Deep-fried squid served with tartar sauce and lemon

INSALATA CAPRESE

Mozzarella, tomatoes and basil

MINISTRONE SOUP

Our homemade Italian vegetable soup, full of fresh vegetables

ANTIPASTI DELLA TERRA

A selection of Italian cured meats, mozzarella, tomato and olives

INSALATA DI AVOCADO CON GAMBERETTI

Avocado, prawns, tomato, lettuce and cucumber, served with Marie Rose dressing

MAINS

TACCHINO ALLA PIZZAIOLA

Turkey breast in our homemade tomato sauce with capers and olives served with a fresh side salad and sauté potatoes

SALMONE AL'ANETO

Grilled salmon fillet served with a fresh side salad and sauté potatoes

POLLO FUNGHETTO

Grilled chicken breast with mushrooms, white wine and cream, served with a side salad and sauté potatoes

MELANZANE ALLA PARMIGIANA

Aubergine baked with our homemade tomato sauce, mozzarella and Parmesan cheese, served with a side salad

RIGATONI CARBONARA NATALE

Rigatoni pasta with cream, bacon, turkey, egg, Parmesan cheese and cranberries

PIZZA BABBO NATALE

Tomato, mozzarella cheese, turkey, ham, sausage, herbs and cranberries

GAMBERONI ALLA GRIGLIA

King prawns cooked with olive oil, lemon and garlic, served with roasted vegetables. (£3 supplement)

MEDAGLIONI DI FILETTO AL PEPE VERDE

Grilled beef fillet medallions, served with sauté potatoes and a side salad. (£5 supplement)

DESSERTS

TIRAMISU

Our classic homemade dessert

COPPA RUSTICA

Meringue with vanilla ice cream, chocolate sauce and whipped cream

BIGNE AL CIOCCOLATO

Profiteroles filled with patisserie cream and served with chocolate sauce

FORMAGGI MISTI

A selection of Italian cheeses, served with accompaniments

CRÈME CARAMEL

A Italian-style baked custard dessert with a smooth caramel topping

LEMON SORBET

Refresh your palette!

OUR REGULAR SET MENU IS ALSO AVAILABLE

Our regular Set Menu remains available alongside the Christmas Menu, so guests can choose which menu they would prefer.

VEGAN & GLUTEN-FREE OPTIONS

We also offer a separate Vegan Set Menu and Gluten-Free Set Menu. Please ask a member of our team for details.

Please inform your server of any allergies or dietary requirements when ordering.

10% SERVICE CHARGE WILL BE ADDED