

CHRISTMAS MENU

STARTERS

MINESTRONE (v)

Italian style minestrone soup

SARDINE ALLA GRIGLIA (gf)

Grilled fillet sardines, garden salad and lemon wedge

ANATRA BALLOTINE(gf)

Duck ballotine, crotons and rucola salad

PATE DI POLLO AL BALSAMICO

Home made chicken liver pate,
caramelized red onions and toasted bread

MAIN COURSES

GNOCCHI ALLA SICILIANA (v)

homemade potato dumpling wrapped in oven foil
tomato sauce, aubergine & mozzarella cheese

TACCHINO ARROSTO

roasted breast of turkey, stuffing, juice, mix veg.,
Brussels sprouts, pigs in blanket, roasted potatoes

AGNELLO AL FORNO (gf)

Slow Long Cooking Lamb
Mashed Potato, mix veg. and red wine juice

SALMONE ALLA GRIGLIA

Grilled salmon, potato spinach crocket
roasted Mediterranean Vegetables

ANY PIZZA FROM MAIN MENU

DESSERT

TIRAMISU

PANETTONE with vanilla ice cream

APPLE CRUMBLE with custard cream

CHEESE BOARD selection of Italian Cheese

2 course £ 18.95

3 course £ 22.95

CHRISTMAS DAY MENU

STARTERS

PASTINACA & PATATE ROSSE ZUPPA (v)

parsnip & sweet potato soup, butter croutons

CAPELANTE ALLA LOREN

pan-fried scallops in Italian pancetta
beetroot and Strega cream sauce

BUFFALO & TOMATO (v)

Buffalo mozzarella, vine tomato and basil

CARPACCIO DI FILETTO

thinly sliced scotch fillet beef, wild rocket leaves,
cherry tomatoes, shavings of Parmesan and Italian vinaigrette

MAIN COURSES

RISOTTO AI PORCINI (v)

Porcini mushroom risotto and dolce latte cream

TACCHINO CON CASTAGNE

roasted breast of turkey, stuffing, caramelized
chestnuts sauce Brussels sprouts, mix veg.,
pigs in blanket, roasted potatoes

CARRE D'AGNELLO

Herbs crust rack of lamb, crushed new potato
Mix vegetables & rosemary wine juice

BRANZINO AL CARTOCCIO (gf)

Baked fillet sea bass in foil, potato,
lemon and Italian herbs

DESSERT

TIRAMISU

PANETTONE with vanilla ice cream

CHEESE CAKE with fruit forest conserve

CHEESE BOARD selection of Italian Cheese

3 course £ 39.95

(Kids half price)

NEW YEARS EVE MENU

STARTERS

ZUPPA DI LENTICCHIE (v)

Lentil soup

BRUSCHETTA AL POMODORO (v)

Toasted bread, tomato concasse, garlic and basil

CROCCHETTE DI PESCE

Fish Cake Crispy Salad And Tartar Sauce

PROSCIUTTO & MOZZARELLA (gf)

Parma-Ham And Mozzarella With Salad & balsamic syrup

MAIN COURSES

CALAMARATA

paccheri pasta, fresh squid, touch of
chilli and white wine cherry tomato sauce

TAGLIATA FIORENTINA (gf)

grilled Scottish rib-eye steak,
wild rucola salad porcini, parmesan shavings and chips

COSCIOTTO DI POLLO

Arborio risotto, confit chicken
White wine cream sauce

POLLO AL AGLIO

Baked chicken breast rolled around cold pounded herbs,
garlic, butter, then coated with eggs and breadcrumbs,
served with garden salad

DESSERT

TIRAMISU

PANETTONE with vanilla ice cream

BANOFFEE PIEToffee, bananas
and vanilla stracciatella cream

CHEESE BOARD selection of Italian Cheese

3 course £ 39.95

*New Years
Eve
Menu*



**Eating
Dancing
Ristorante
Italiano**

lorenzodelirestaurant@yahoo.co.uk

*2015
Christmas
Day
Menu*



**5 high street
Knaphill
GU21 2PG**

**01483 808360
077069 40699**

*Christmas
Party
Menu*

**Ristorante
Deli
Café**



www.lorenzodelirestaurant.co.uk