

PREZZO

Pop in and see us from the
12th November to enjoy our
Christmas party
food, drinks and festive
treats

Stuck for **Christmas Gift**
ideas - why not treat a loved one to a
Prezzo Gift card



Speak to your waiter for details

Look out for our
Christmas drinks and
seasonal offers

PREZZO

CHRISTMAS AT
PREZZO 2012

3 COURSES
FROM £16.95

Choose from our classic £16.95 3 course menu packed with all our usual favourites. For a little extra Christmas festivity, why not choose our £19.95 3 course menu and enjoy our specially created Goats Cheese & Pumpkin lasagne, Roasted Balsamic Duck and Panettone Bread & Butter Pudding. If that isn't enough, why not try our sumptuous mini Calzone mince pies or Prezzolini Cocktail – **delicious**.

Speak to a waiter and make your **Christmas party booking now**.

**CLASSIC
3 COURSES**
for just
£16.95

STARTERS

- v **GARLIC BREAD**
- v **MOZZARELLA GARLIC BREAD**
- v **BAKED MUSHROOMS** stuffed with grana padano cheese, garlic, onions, mushrooms and breadcrumbs
- v **BRUSCHETTA** sliced cherry tomatoes, fresh basil, red onion, basil pesto and garlic on baked flat bread
- v **MOZZARELLA IN CARROZZA** mozzarella cheese deep-fried in breadcrumbs served with pomodoro sauce

MAINS

- v **SPAGHETTI BOLOGNESE** traditional meat sauce
- v **RIGATONI ARRABBIATA** crushed chillies and chopped parsley in a tomato and garlic sauce
- v **FUSILLI WITH ITALIAN SAUSAGE**, red onion, garlic, fresh rocket and red chilli in a spicy tomato sauce
- v **CLASSIC PIZZA MARGHERITA** fresh basil, mozzarella, tomato
- v **CLASSIC PIZZA VESUVIO** double pepperoni sausage, red chilli (or sweet roquito chilli peppers), mozzarella, tomato
- v **CLASSIC PIZZA FUNGHI** field mushrooms, fresh rosemary, mozzarella, tomato
- v **Why not upgrade to a bigger and crispier V.I.PIZZA for an additional £1.20**
- v **CLASSIC CAESAR SALAD** with cos lettuce, grana padano cheese, cherry tomatoes, croutons and Caesar dressing
- v **CHARGRILLED CHICKEN CAESAR SALAD** with cos lettuce, grana padano cheese, cherry tomatoes, croutons and Caesar dressing

DESSERTS

- v **TIRAMISU** layers of rich mascarpone cream and Savoiardi sponge fingers soaked in coffee espresso
- v **CHOCOLATE PROFITEROLES** soft choux pastries filled with chocolate cream, covered with a vanilla cream and decorated with milk chocolate curls
- v **HONEYCOMB SMASH CHEESECAKE** blended and topped with crunchy honeycomb pieces coated in chocolate

All dishes may contain traces of nuts. Some olives may contain stones. Due to the nature of our kitchens, it is unfortunately not possible to give a total guarantee that minute traces of particular allergens may not be present in certain dishes, but we will endeavour to provide as much information as possible for you to make an informed choice.

**FESTIVE
3 COURSES**
for just
£19.95

STARTERS

- v **CHRISTMAS GARLIC BREAD** topped with balsamic onions, sage and mozzarella cheese
- v **GRILLED GOAT'S CHEESE** with plum tomatoes and caramelised onions on ciabatta bread with a balsamic glaze
- v **SEASONAL MUSHROOM SOUP** with mascarpone and roasted parsnip
- v **CALAMARI** dusted with seasoned flour and served with garlic mayonnaise
- v **KING PRAWNS** cooked in a tomato sauce with garlic, chilli and spinach served with ciabatta bread
- v **BAKED MUSHROOMS** stuffed with grana padano cheese, garlic, onions, mushrooms and breadcrumbs

MAINS

- v **V.I.PIZZA VEGETARIAN** baby sunblushed tomatoes, grilled courgettes, roasted peppers, fresh rosemary, olives, mozzarella and tomato with pesto dressed baby spinach
- v **V.I.PIZZA zilli MEAT** Created by celebrity chef Aldo Zilli – salami milano, calabrese sausage, salsiccia picanti pepperoni, prosciutto, roquito chilli peppers, fresh rocket, mozzarella and tomato
- v **WILD MUSHROOM GIRASOLE** with buffalo mozzarella, basil pesto, cherry tomatoes, fresh rocket and field mushrooms
- v **SPAGHETTI WITH KING PRAWNS**, baby spinach, red onion and red chilli in a tomato and garlic sauce
- v **GOAT'S CHEESE AND PUMPKIN LASAGNE** with tomato and spinach between lasagne sheets covered with a béchamel sauce
- v **ROASTED BALSAMIC DUCK LEG** basted with sweet balsamic, served with a baby onion and cranberry jus, new potatoes and seasonal vegetables
- v **POLLO AI FUNGHI** chargrilled chicken breast with field mushrooms and baby spinach in a marsala wine sauce served with your choice of house fries, gratin potatoes or mixed salad
- v **ARROSTO SALAD** goat's cheese and plum tomatoes baked on ciabatta bread with roasted peppers, caramelised balsamic onions, chargrilled artichoke hearts, cucumber, cherry tomatoes, marinated olives, mixed leaves and balsamic glaze

DESSERTS

- v **AFTER DINNER MINT CHEESE CAKE** layers of smooth and creamy vanilla and chocolate truffle cheesecake topped with crushed dark mint wafers
- v **PANETTONE BREAD AND BUTTER PUDDING** slices of the traditional Italian Christmas cake soaked in custard and baked in the oven, topped with vanilla ice cream
- v **LEMON TORTE** a velvet cream with freshly squeezed Sicilian lemon juice on a crunchy cookie base

v Vegetarian