STUZZICHINI

BAR & RESTAURANT

Menu DI NATALE 2025

We have 3 christmas packages for you to choose from:
Silver, Gold, Platinum

SILVER CHRISTMAS
£33.95 – LUNCH / £36.95 DINNER

Includes

• 3 Course meal •

GOLD CHRISTMAS
£42.95 LUNCH /£45.95 DINNER

Includes

A glass of Zonin prosecco on arrival • 3 course meal • Shot of Limoncello with cantucci

PLATINUM CHRISTMAS
£45.95 LUNCH/£49.95 DINNER

Includes everything from the Gold menu plus

Sharing Christmas Antipasto to start

Rocket salad, San Danielle prosciutto, Toscana salami, mortadella, I burrata, gorgonzola, olives, cherry tomatoes and sundried tomatoes

3 types of bread, home-made basil and sundried tomato pesto

AND

Christmas Panettone to take away!

Starters

BRUSCHETTA CON PROSCIUTTO E FICHI

Ciabatta bread topped with creamy ricotta, sweet figs, delicate slices of prosciutto, finished with a drizzle of honey and a sprinkle of fresh thyme.

ARANCINI AL GORGONZOLA

Crispy risotto balls with a molten Gorgonzola centre, golden-fried and served with a sweet chilli dip.

GAMBERI ALLA DIAVOLA

Spicy sautéed prawns in a fiery garlic, chilli, and tomato sauce for a bold Italian kick.

POLPETTE DI 'NDUJA

Pork and spicy 'nduja meatballs, braised in red wine sauce and served with bread.

ZUPPA DI FUNGHI, AGLIO NERO E SALVIA

A silky blend of caramelised mushrooms, sweet black garlic, and fresh sage, garnished with cream swirls and crisp sage leaves.

Mains

ROLLÈ DI TACCHINO (GFO)

Roast turkey breast stuffed with spicy Italian sausage. Served with vegetables, roast potatoes, and Yorkshire pudding.

OSSOBUCO CON PURÈ DI PATATE (GF)

Succulent veal shank slow-braised in a rich Barolo wine sauce, served with mashed potatoes and seasonal vegetables.

STINCO DI AGNELLO (GF)

Lamb shank slow-cooked with tomatoes, rosemary, thyme, onions, celery, and carrots. Served with roast potatoes and seasonal vegetables.

RAVIOLI DI CARCIOFI E RICOTTA

Homemade ravioli filled with creamy artichokes and ricotta, finished in a fragrant creamy sage sauce.

BRANZINO CON FINOCCHI E SALSA ALL'ARANCIA

Baked seabass served with caramelised fennel, roasted potatoes, and a side salad. Finished with a bright, velvety orange sauce.

Desserts

CHEESECAKE AL BISCOFF

Rich Biscoff cheesecake.

TIRAMISÙ

Traditional homemade tiramisù with mascarpone cream, savoiardi biscuits, espresso, and brandy.

GELATO (3 SCOOPS) (GF)

Choose from chocolate, strawberry, pistachio, vanilla, or lemon sorbet.

TORTA AL CIOCCOLATO E CILIEGIE

Moist dark chocolate cake topped with cherries.

MINI TORTA AL LAMPONE E AMARETTI

Moist almond sponge with raspberries and topped with amaretti crumble.