

# Christmas Party Menu

## Starters



### Minestrone

*Fresh homemade vegetable soup.*

### Affettato Con Melone

*A selection of cold meats: Parma ham, mortadella and salami, served with ripe melon.*

### Avocado con Gamberetti

*Ripe avocado served with prawns in a Marie Rose sauce.*

### Funghi Ripieni

*Baked stuffed mushrooms, filled with a mixture of parmesan cheese, ham, bread-crumbs, béchamel, onions and mushrooms. Served hot.*

### Farfalle al Salmone

*Butterfly shaped pasta with smoked salmon, cream, a touch of tomato, vodka and black pepper.*

### Cozze Arrosto

*Baked green-lip mussels in butter, garlic and parsley.*



## Main Meals

### Petto di tacchino

*Breast of turkey served in a creamy sauce with gorgonzola and brie.*

### Salmone in Salsa Verde

*Fresh filet of salmon cooked on the griddle and served with a classic blend of flat leaf parsley, garlic, anchovy filets, capers and extra virgin olive oil.*

### Filletto di Maiale al Limone

*Filet of pork in a delicate white wine and lemon sauce.*

### Pollo ai Funghi

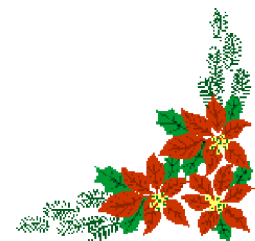
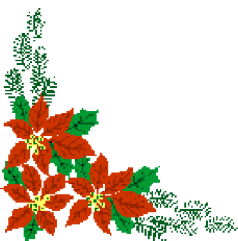
*Breast of chicken in a creamy mushroom sauce.*

### Cannelloni

*Homemade pasta tubes with a vegetarian filling of spinach, mushrooms, onions and ricotta, baked in a cheese sauce.  
Served with salad.*

Main courses are served with a selection of fresh vegetables.

**Sweets from the trolley, with coffee and panettone.**



La Bisalta