

## LORENZO CHRISTMAS SET MENU Starters



CALAMARI FRITTI Floured squid rings floured and fried. Served with tartar sauce ARANCINI V Rice balls mixed with spinach & provola cheese, coated in breadcrumbs and fried. Served with Aioli (garlic mayo)

CHICKEN LIVER & BRANDY PATE Home-made pate. Served with toasted bread GARLIC STUFFED MUSHROOMS V Served with garlic bread

BRUSCHETTA MISTA V VE Four pieces of bread baked and topped with roasted peppers and tomato, basil & garlic SIZZLING KING PRAWNS [£4.00 supplement] In garlic butter served with garlic bread

## MAIN COURSES

RIGATONI RAGU Large pasta tubes served with slow cooked beef, tomato, garlic and red wine sauce RISOTTO VERDURA V VE With olive oil. Garlic, onions, courgettes, peppers and aubergines in a white wine sauce. PIZZA AMERICAND Tomato sauce, mozzarella. spicy peperoni sausage, chicken, smoked bacon & chillies

PIZZA FLORENCE V Tomato sauce, mozzarella, roasted peppers,

grilled courgettes, red onion and aubergines (vegan mozzarella available )

 $\textbf{CANNELLONI V} \ \textit{Fresh pasta rolled & filled with fresh ricotta, spinach and parmesan cheese.}$ 

Baked in the oven with tomato, garlic & basil sauce & mozzarella cheese

POLLO ALLA CREMA [4.00 supplement] Chicken breast in cream, wine and mushroom sauce.

Served with steak cut chips or Fettuccine pasta

## SPAGHETTI PESCATORE (4.00 supplement)

King prawns, baby prawns, squid and clams in a tomato, garlic & wine sauce **STEAK (Specify how you like it cooked) (7.00 supplement)** Flame grilled Sirloin steak. Served with steak cut chips and brandy & peppercorn sauce



## DESSERTS

 WHITE & DARK CHOCOLATE CHEESECAKE V Served with vanilla ice cream

 APPLE & CINNAMON CRUMBLE V Served hot with vanilla ice cream

 HONEY & CINNAMON PUDDING V Served hot with vanilla ice cream

 TIRAMISU V Traditional Italian homemade dessert

 SORBET V VE
 Lemon served in lemon skin

V Suitable for most vegetarian diets **VE** Suitable for vegan diet

 $\begin{array}{c} \mbox{Gluten free fusilli pasta available with main course dishes} \\ \mbox{£35.00 per person. 10 \% service charge will be added to your final bill, VAT Inclusive} \end{array} \\ \label{eq:25.00}$