



Amaretto

Xmas Menu

Ruislip

01895 622960

01895 627860

Edgware

0208 958 9099

0208 958 9044

Hendon

0208 202 7797

0208 202 7303

Christmas Menu 1

£19.90

Starters

Bruschetta Classica

toasted bread, chopped tomatoes and basil

Insalata Caprese

sliced tomatoes, sliced mozzarella served with italian dressing

Calamari Fritti

deep-fried squid served with tartare sauce

Crema di Porri e Funghi

leeks and mushrooms soup

Main Courses

are served with vegetables of the day

Pizza al Crudo con Rucolletta

with mozzarella, tomato, parma ham and rocket

Tacchino Tradizionale

roast turkey with trimmings

Salmon alla Griglia o Bollito

grilled or poached salmon

Ravioli alla Bolognese

pasta filled with spinach and ricotta served with sauce

Desserts

Panettone

Caffe

10% service charge will be added

Christmas Menu 2

£29.50

Starters

Complimentary Prosecco Bellini

Salmone Affumicato con Gamberetti
smoked salmon with prawns

Crema di Porri e Mushrooms
leeks and mushroom soup

Insalata Caprina
goats cheese, sun-dried tomatoes, rocket served with toasted bread

Misto di Salumi Italiani
sliced mixed italian salami served with italian pickles

Main Courses

are served with vegetables of the day

Tacchino Natalizio
roast turkey with trimmings

Filetti di Spigola Burro e Limone
fillets of seabass in butter and wine sauce

Medaglioni ai Porcini
medallion of Fillet steak with mushroom porcini

Penne "Zucchini e Gamberi"
pasta with king prawns and courgettes, cream and tomato sauce

Desserts

Panettone con Gelato
panettone with ice creams

Caffe e Limoncello

10% service charge will be added

New Year's Menu

£39.50



Starters

Antipasto Capodanno
italian antipasto the italian way

Funghi Ripieni al Forno
large mushroom filled with spinach and ricotta

Salmon Affumicato Scozzese
smoked salmon served with brown bread

Bresaola della Valtellina
cured beef served with rocket and parmesan flakes



Middle Course

Ravioli al Burro e Salvia
ricotta and spinach ravioli with butter and sage sauce



Main Courses

Filetto di Manzo al Barolo
fillet steak with barolo wine and mushrooms sauce

Carre d'Agnello al Rosemary
rack of lamb with rosemary sauce

Gamberoni alla Diavola
king prawns with white wine, garlic and chilli
are served with vegetables of the day



Desserts

Dolce San Silvestro

Complimentary Flute of Prosecco

10% service charge will be added