



*Di Maggio's*  
**CHRISTMAS  
LUNCH**

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**DIMAGGIOS.CO.UK**

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# Di Maggio's FESTIVE LUNCH

## Starters

### **MINISTRONE INVERNO V**

A rich winter tomato and vegetable soup

### **RAVIOLI SALSA ROSA V**

Pillows of pasta filled with ricotta cheese and spinach topped with a creamy tomato sauce

### **PRAWN COCKTAIL**

North Atlantic prawns in a traditional Marie Rose sauce on a bed of lettuce, tomato and cucumber with a wedge of lemon

### **CROSTINI MISTI V**

A trio of Italian breads loaded with three toppings of melted mozzarella, mixed peppers and fresh tomato, red onion and basil

### **ARANCINI V**

Crisp crumbed balls of risotto rice mixed with mozzarella and mushrooms served on caramelised onions with a drizzle of basil oil and a Napoli dip

## Mains

### **TURKEY INVOLTINI**

Roasted turkey breast rolled with apple and cranberry stuffing and wrapped in bacon served with chipolatas, roast potatoes, seasonal vegetables and a rich red wine jus

### **SCOTTISH PRIME SIRLOIN STEAK**

255g sirloin steak served with peppercorn sauce with your choice of roast potatoes or fries and seasonal vegetables (£5 Supplement)

### **SALMON DI MAGGIO'S**

Pan fried salmon with king prawns in a tarragon and white wine cream sauce, roast potatoes and seasonal vegetables

### **LASAGNE FAMOSO**

Everyone's firm favourite. Our all-time best seller!

### **PIZZA CON VERDURE ARROSTO V**

A hand-stretched pizza with our own pizza sauce and mozzarella cheese, topped with roasted mixed peppers, grilled courgettes, aubergine, pine nuts and chilli oil

### **FUSILLI CAMPAGNA V**

Fusilli pasta with courgettes, aubergine, red and yellow peppers and spinach in a rich home-made tomato sauce with a hint of chilli

## Dessert

### **STICKY TOFFEE PUDDING**

Traditional sticky toffee and date pudding drizzled with hot caramel sauce with your choice of cream or ice cream

### **ICE CREAM & HOT CHOCOLATE SAUCE**

For those who have had enough, 2 scoops of vanilla ice cream with hot chocolate sauce

### **DI MAGGIO'S TRIFLE**

A sponge base soaked in Marsala and topped with fruit, jelly, custard and whipped cream finished off with toasted almonds

**3 COURSES £14.95PP**