



AVELLINO ITALIAN RESTAURANT

CHRISTMAS AND NEW YEAR'S MENU

STARTERS

ARANCINI CON RAGU

Deep fried italian rice balls with a crispy shell and a heart of rich meaty ragu. Served with a vibrant spiced tomato sauce and homemade bread.

THREE CICHETTI

A festive trio of bread, each with its own indulgent toppings:

- Bruscheta napoli with fresh tomato, garlic and herbs;
- Spicy nduja with parmesan, drizzled with honey and sprinkled with pistachio nuts; and
- Pan fried king prawns with a touch of mayonnaise.

SCALLOPS ALLA SAMBUCA

Succulent pan-fried scallops in luscious creamy sambuca sauce, gently balanced with leeks and chili. Served with bread for perfect pairing.

POTATO AND LEEK SOUP

A comforting festive classic - potatoes and leeks slow cooked with fresh herbs, butter, olive oil and cream. Finished with crutons for a hearty warming dish.

MAINS

SEA BREAM

Grilled sea bream, served with mixed vegetables, potatoes and served in a buttery caper lemon sauce.

LAMB SHANK

Lamb shank cooked slowly in the oven with mixed vegetables. served with creamy mash potatoes, fresh broccoli and a rich red wine jus.

RIGATONI WITH LANGOUSTINE

Rigatoni pasta in a rich tomato sauce, brimming with langoustine, king prawns, calamari and octopus. Finished with a hint of chilli for a gentle kick.

RISOTTO PORCINI

Risotto with porcini mushrooms, cooked in a creamy butter sauce, finished with a touch of truffle oil and parmesan shavings.

DESSERTS

PANETTONE

A naturally leavened sourdough panettone enriched with the delicate sweetness of candied peach and the crunch of amaretti pieces. Finished with a silky dessert cream.

CHOCOLATE SOUFFLE

An indulgent malten chocolate souffle, paired with creamy vanilla ice cream and a garnish of fresh seasonal fruits.

TORTA DELLA NONNA

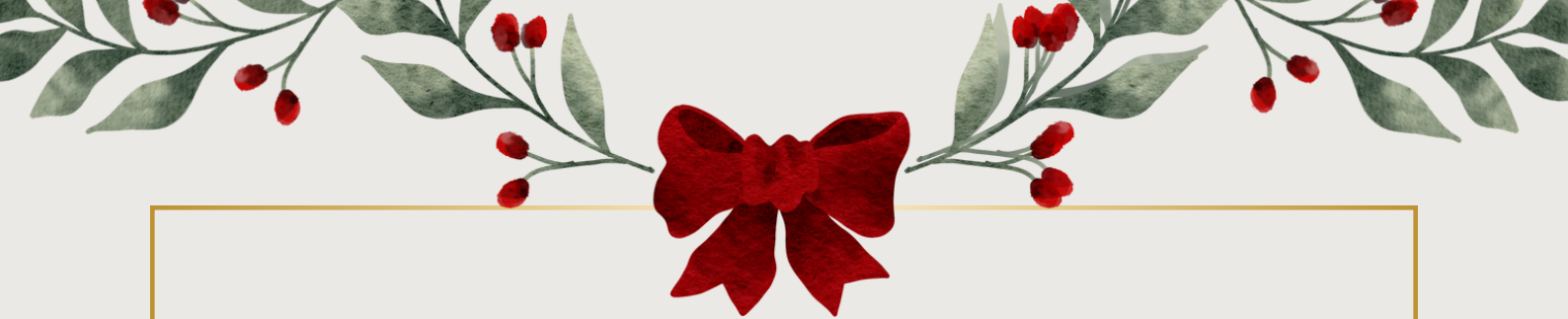
The beloved Italian classic - a buttery lemon scented shortcrust tart filled with velvety pastry cream. Served with vanilla ice cream and fresh fruits.

CHERRY GELATO

Three scoops of rich cherry ice gelato, elegantly served with a shot of chambord liqueur.

TWO COURSES £29
THREE COURSES £35





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MENU**

2 courses £29

3 courses £35

