

SIENA
ITALIAN BAR & RESTAURANT

DECEMBER MENU

starters

SOUP

Soup of the day

BRUSCHETTA

2 slices of toasted ciabatta bread topped with fresh tomatoes, garlic, onions, basil & olive oil served with salad garnish

PATE

Smooth home made chicken liver pate

PRAWN COCKTAIL

Prawns with pink Marie sauce served with salad garnish

CAMEMBERT CHEESE

Fried camembert served with cranberry sauce and fresh garnish

RIBS

Spare ribs cooked in barbecue sauce

CAPRESE SALAD

Fresh tomato & mozzarella drizzled with olive oil & balsamic glaze

mains

SPAGHETTI ASPARAGI

Spaghetti with fresh asparagi, chilli, garlic, parsley, parmesan & olive oil

BISTECCA AL PEPE

Sirloin of beef cooked with a black peppercorn sauce

MEAT OR VEGETARIAN LASAGNE

POLLO CACCIATORE

Chicken breast cooked with fresh peppers, onions, mushroom, tomato and red wine sauce

LAMB SHANK

Slow cooked lamb shank, served with mint & red wine gravy

SALMONE AI GAMBERETTI

Salmon steak cooked with king prawns, garlic and a light tomato & cream sauce

VULCANO OR VEGETARIAN PIZZA

Vulcano - The house special! - Tomato, mozzarella cheese, spicy pepperoni, pepper garlic & onions
Vegetarian - Tomato, mozzarella cheese & mixed vegetables

£33.00
per person

A CHOICE OF ANY DESSERT

SIENA
ITALIAN BAR & RESTAURANT

CHRISTMAS DAY MENU

starters

SOUP

Soup of the day

SALMONE, GRANCHIO & GAMBERETTI

Smoked salmon with crab & prawns in pink marie sauce served with salad garnish

KING PRAWNS

King prawns cooked with lemon juice, garlic & white wine sauce

RIBS

Spare ribs cooked in barbecue sauce

BRUSCHETTA WITH GOAT CHEESE
& ROASTED PEPPERS

mains

TRADITIONAL TURKEY

Traditional Christmas dinner

AGNOLOTTI LOBSTER

Pasta parcels filled with lobster cooked in white wine, cream and crab sauce topped with rocket

FILETTO AI GAMBERONI

Fillet of beef cooked with king prawns, in a creamy white wine sauce

MONKFISH

Monkfish cooked with garlic, white wine, chilli in a light tomato sauce

POLLO DOLCELATTE

Chicken breast cooked with dolcelatte cheese sauce

SALMONE DILL AND LEMON

Salmon steak cooked with garlic, wine & dill and lemon in a cream sauce

desserts

Choose from

XMAS PUDDING ★ TIRAMISU ★ CHEESE CAKE

PROFITEROLES ★ ICE CREAM OF THE DAY

£70.00
per person

NEW YEARS EVE MENU

Kir Royal
on
arrival

starters

SOUP

Soup of the day

CALAMARI

Deep fried squid served with garlic mayo & salad

MUSHROOM DOLCELATTE

Mushrooms cooked in garlic, cream & white wine dolcelatte sauce

POLPETTE

Homemade meatballs cooked in a tomato sauce and topped with mozzarella cheese

COZZE DI MARE

Fresh mussels cooked in garlic and white wine with cream or tomato and chilli sauce

PORTOBELLO MUSHROOMS WITH SPINACH & GOAT CHEESE

mains

FILETTO DIANE

Fillet of beef cooked in cognac and mustard creme sauce

KING PRAWNS

King Prawns cooked with lemon juice, garlic & white wine sauce

POLLO CACCIATORE

Chicken breast cooked with fresh peppers, onions, mushroom, tomato and red wine sauce

SALMONE AGLI ASPARAGI

Salmon steak cooked with garlic, white wine & asparagus in a cream sauce

RISOTTO SEAFOOD

Arborio rice with mixed seafood in a light tomato & garlic sauce

TAGLIATELLE WITH CAPRINO & PESTO

Flat pasta with goat cheese, mushrooms, courgettes & basil pesto cooked in a cream & white wine sauce

desserts

Choose from

TIRAMISU ★ PROFITEROLES ★ CHEESE CAKE

CHOCOLATE FUDGE CAKE ★ ICE CREAM OF THE DAY

£60.00
per person