

# Andiamo

# ELVIS TRIBUTE NIGHT

SATURDAY 14TH DECEMBER | DINNER FROM 7PM | MUSIC FROM 8.45PM

## 3 COURSES £39.95

GLASS OF BUBBLY ON ARRIVAL

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### MINISTRONE ALL ITALIANO (V) (GF)

Freshly prepared vegetable soup served with homemade bread

### TORTELLINI IN BRODO

Traditional Italian chicken broth soup with meat filled tortellini served with homemade bread

### INSALATA DI FUNGHI (V)

Pan fried mushrooms flavoured with garlic and chilli set on a bed of rocket with cherry tomatoes and finished with shavings of parmesan and drizzled with balsamic

### BRUSCHETTA DI BOSCO (GF)

Home made bruschetta bread topped with spicy Italian fennel sausage, mixed borlotti beans and a touch of herbs

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### CALAMARI E PISELLI (GF)

Calamari, peas and pancetta pan fried in extra virgin olive oil with cherry tomatoes and shallots flamed with brandy and served with rice

### PATE DELLA CASA (GF)

Home made chicken liver pate smoothed with Marsala and served with Italian toast and red onion jam

### CROCCHETTE VEGETARIANO (V)

Mashed potato filled with mushrooms, peas and cheese coated in breadcrumbs and served with an arrabiata dip and salad

### CAPELANTE DELLA NONNA (GF)

Fresh scallops with apple, wholegrain mustard and Sambuca sauce

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### BRANZINO PESCATORE (GF)

Fillet of seabass topped with mussels, calamari and baby prawns pan fried with cherry tomatoes, basil, garlic, chilli and white wine accompanied with a selection of vegetables and potatoes

### RISOTTO VEGETARIANO (V,GF)

Arborio rice tossed with tender stem broccoli, cream, parmesan and mascarpone

### ARROSTO DI TACCHINO

Roasted turkey with all the festive trimmings

### PENNE NORCINA E FUNGHI (GF)

Penne pasta tossed with Italian sausage, mushrooms, cream and parmesan

### VITELLO DELLO CHEF

Veal enriched with the flavours of garlic, fresh spinach, mushrooms and a homemade gravy served with creamy mashed potato and a touch of truffle oil, topped with a nest of fresh rocket leaves

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### PIZZA DEL CLIENTE

12" pizza topped with two toppings of your choice (excludes seafood & Parma ham)

### PACCHERI ALLA GAMBERO E OLIO TARTUFATO (GF)

Large tube pasta tossed with king prawns, garlic, chilli, olive oil, white wine

### BISTECCA ALLA GRIGLIA (£5.00 supplement) (GF)

9oz sirloin steak char grilled to your liking, served with your choice of peppercorn or Diane sauce and hand cut chips

### LASAGNE ALL CONTADINA

Lasagne baked with chicken, mushrooms, spinach, béchamel, parmesan and mozzarella

### POLLO RIPIENI (GF)

Breast of chicken stuffed with mozzarella and asparagus, wrapped in Prosciutto di Parma and accompanied with a creamy mixed pepper sauce, vegetables and potatoes

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### MERINGHE CON LA PANNA

Meringue topped with seasonal berries and cream

### TORTA DI FORMAGGIO DEL GIORNO

Cheesecake of the day

### BUDINO DI NATALE

Christmas pudding

### TIRAMISU

Home made tiramisu

### GELATO DI LUSSURIA

Choose from luxury vanilla, Scottish tablet or lemon sorbet

Menu Subject To Change // Please note: gluten free pasta dishes will be served with penne // Vegan dishes are available upon request  
Please make your server aware of any dietary requirements or allergens