

# CHRISTMAS MENU

## LE OTTO CAMPANE

**€48.95/PP**

Includes a 125ml glass of Prosecco or a 125ml glass of house red/white wine

### - Antipasti / Starters -

#### TACCHINO TONNATO (Turkey with Tuna Sauce)

\*Slices of turkey served with a creamy tuna mayonnaise, capers, and pomegranate.

#### ZUPPA DI PANCETTA E LENTICCHIE (Lentil and Pancetta Soup)

\*A hearty soup of lentils, onions, carrots, garlic, and smoked pancetta, served with toasted bread.

#### MELANZANA MORTADELLA E FORMAGGIO (Aubergine with Mortadella and Cheese)

\*Oven-baked aubergine with tomato, basil, mozzarella, parmesan, and mortadella.

#### ASPARAGI E PARMA (Asparagus and Parma Ham)

\*Oven-baked asparagus wrapped in Parma ham with parmesan, butter, and served with a mixed salad

### - PRIMI PIATTI / FIRST COURSES -

#### PACCHERI CERVO E PECORINO ROMANO (Paccheri Pasta with Venison and Pecorino Cheese)

\*Paccheri pasta with slow-cooked venison, onions, carrots, garlic, and Chianti red wine, topped with Pecorino Romano cheese

#### PIZZA TACCHINO (Turkey Pizza)

\*A pizza topped with tomato sauce, pancetta, turkey, sage, mozzarella, Brussels sprouts, and fresh Italian sausages.

### - CARNE / MEAT -

#### STINCO DI AGNELLO BRASATO (Braised Lamb Shank)

\*Slow-cooked lamb shank with onions, carrots, garlic, rosemary, and Chianti red wine, served with rosemary potatoes.

#### TACCHINO CASTAGNE E SALSICCIA (Turkey with Chestnuts and Sausage)

\*Fillet of turkey cooked with chestnuts, fresh Italian sausages, wild mushrooms, garlic, white wine, and a touch of cream, served with rosemary potatoes.

### - PESCE/ FISH -

#### PESCE SPADA (Swordfish with Artichokes and Tomatoes)

\*Swordfish cooked with artichokes, cherry tomatoes, garlic, lemon, and white wine sauce, served with rosemary potatoes.

### - DOLCI/DESSERTS -

#### PANETTONE CLASSICO (Classic Panettone)

\*Warm Panettone with a drizzle of chocolate sauce and a scoop of vanilla ice cream.

#### TORTA DI MELE (Apple Pie)

\*Warm honey apple pie with a drizzle of caramel sauce, served with a scoop of vanilla ice cream.