



*Amerigo Vespucci*

ITALIAN RESTAURANT & BAR



# CHRISTMAS MENU

FROM 1<sup>ST</sup> DECEMBER TO THE 23<sup>RD</sup> DECEMBER

3 COURSE SET MENU  
£ 45 PER PERSON

FOR MORE INFORMATION VISIT [WWW.AMERIGOVESPUCCI.CO.UK](http://WWW.AMERIGOVESPUCCI.CO.UK)



# CHRISTMAS MENU

3 COURSE SET MENU | £ 45 PER PERSON

## Starter

### TORTELLONI AI FUNGHI E CASTAGNE CON BURRO E SALVIA (V)

*Parcels of pasta filled with mushrooms & chestnuts,  
served in a light butter & sage sauce topped with a zest of lemon*

or

### ZUPPA DI PASTA E FAGIOLI (V)

*Vegetable soup served with ditalini pasta*

or

### BRUSCHETTA AL POMODORO CON BURRATA (V)

*Toasted sourdough topped with cherry tomatoes, fresh basil and garlic, finished with a whole burrata*

or

### GAMBERONI DIAVOLO

*Fresh King Prawns pan seared with garlic, a hint of chili and fresh tomato,  
accompanied with a toasted slice of foccacia*

## Main Course

### TURKEY\*

*Roast turkey, served with all the traditional trimmings and chestnut stuffing*

or

### TORTELLONI DI BARBABIETOLA ROSSA\* (V)

*Parcels of pasta filled with beetroot and goat cheese, served in a sauce of red pepper and chilli*

or

### SALMONE ALLO CHAMPAGNE E PEPE VERDE\*

*Fillet of scotch salmon served with a rich champagne cream sauce, laced with soft green pepper corns,  
seasoned with tarragon and chopped chervil*

or

### FILETTO DI MANZO CON FUNGHI SELVATICI\*

*Fillet of beef, topped with shavings of parmesan cheese, wild mushrooms, fresh mint and garlic,  
dressed with white truffle oil*

## Dessert

### CHRISTMAS PUDDING (V)

*Served with Crème Anglaise*

or

### FORMAGGI MISTI (V)

*Mixed cheese board, served with water biscuits*

or

### PANNA COTTA CON AMARETTO (V)

*Set cooked cream infused with a hint of amaretto, served with crushed amaretto biscuits*

or

### FRANGELICO TIRAMISU (V)

*Italian classic with a hazelnut twist*

\* Served with seasonal vegetables and saute potatoes - (V) Vegetarian

25 Cabot Square, Mackenzie Walk - Canary Wharf - London E14 4QA - Tel. 020 7513 0288

info@amerigovespucci.co.uk - www.amerigovespucci.co.uk -  Follow us on Twitter -  Like us on Facebook