

Ennio's al Porto

FESTIVE MENU 2018

FRIDAY NOVEMBER 30TH - SATURDAY DECEMBER 22ND
ENTERTAINMENT FRIDAY & SATURDAYS IN DECEMBER

TO BEGIN

ZUPPA DI FAGIOLI TOSCANA (V)
Spiced Tuscan Bean Soup, Croutons

EGLEFINO AFFUMICATO (V)
Arbroath Smokie in Cheese Sauce served in a Pastry Case

ANTIPASTO DI CARNE
A Selection of Fine Italian Cured Meats, Rosemary Scented
Melon, Grilled Focaccia

TERRINA DI VEGETALI (V,GF)
Chargrilled and Layered Vegetable Terrine, Extra Virgin
Basil Dressing

MAIN COURSE

TACCHINO ARROSTO
Roasted Turkey Breast, Pork and Sage Stuffing, Roasted
Potatoes, Chipolata Sausage, Seasonal Vegetables

BRASATO AL VINO ROSSO (GF)
Roman Braised Beef in Italian Wine, Mash Potatoes, Spicy
Italian Sausages, Mushroom Sauce

TORTINO DI CARCIOFI (V)
Artichoke and Wild Mushrooms Pie, Shallot, Tarragon &
Cream Sauce

NASELLO AL FORNO (GF)
Hake Fillet, Sicilian Caponata Sauce, New Potatoes

DESSERT

PANETTONE AL CIOCCOLATO (V)
Italian Chocolate Bread and Butter Pudding, Custard

TIRAMISU
Classic Mascarpone, Coffee Cream, Savoiardi Biscuits

CHRISTMAS PUDDING (GF)
Traditional Christmas Pudding, Brandy Sauce

FORMAGGI MISTI (supplement £2.50)
Italian and English Cheese, Onion Marmalade, Grapes and
Biscuits

Private hire for parties of 85-100 on request

LUNCHTIMES MONDAY TO SATURDAY
TWO COURSES £19.95 · THREE COURSES £25.95
EVENINGS MONDAY TO THURSDAY
THREE COURSES £29.95
FRIDAY & SATURDAY EVENINGS
THREE COURSES £35.95 WITH ENTERTAINMENT