



***~BUON NATALE!~***

***ANTIPASTI BUFFET***

***Antipasto Starter Buffet Comprised of Hot & Cold Favourites, Including:***

*~ Smoked Salmon Terrine ~*

*~ Mozzarella Caprese Salad ~*

*~ Garden Figs Wrapped in Parma-Ham ~*

*~ Creamy Fennel Mussel Pot ~*

*~ Prawn & Avocado Ritz ~*

*~ Vitello Tonnato ~*

*~ Lingua Salsa Verde ~*

*~ Chilled Gazpacho ~*

*~ Smoked Venison Carpaccio ~*

*~ Norwegian Salmon Carpaccio ~*

*~ A Variety of Cheeses & Cold Cuts ~*

# **~BUON NATALE!~**

## **PIATTI SECONDI**

### **~ PESCE DI LENZA ~**

*Seared Fillet of Ocean-Fresh Line-Fish. Topped with Fresh Slices of Lemons, Onions, Tomatoes & Calamata Olives. Baked in an Olive Oil, Lemon Juice & Dill Sauce.*

### **~ SOGLIOLA E SALMONE AVVOLTI IN PASTA ~**

*Deboned Sole & Salmon, Layered with Creamed Spinach & Mushrooms. Wrapped in Phyllo Pastry & Drizzled with a Creamy Cheese Sauce.*

### **~ STINCO DI AGNELLO ARROSTO ~**

*Slow-Roasted Lamb Shank, Coated in a Herb & Red Wine Reduction. Finished Off with a Drizzle of Nona's Homemade Mint Sauce, & Served on a Bed of Seasoned Mashed Potatoes.*

### **~ ARROSTO DI PANCETTA DI MAIALE ~**

*Slow-Roasted, Prosciutto-Wrapped Pork Loin. Stuffed with Onions, Kale, Apples & Mushrooms. Served on a Bed of Mashed Potatoes.*

### **~ ARROTOLATO DI TACCHINO IN GLASSA DI ACERO E ARANCIA ~**

*Maple & Orange-Glazed Turkey-Roll, with Apple & Smoked Pancetta Stuffing. Served on a Bed of Mashed Potatoes & Creamed Spinach.*

### **~ POLLO ALLA CASALINGA ~**

*Pan-Fried Chicken-Breast with Artichokes, Capers, Mushrooms, Sun-Dried Tomatoes, Leeks & a Touch of Garlic.*

### **~ FILETTO CON PANCETTA ~**

*Prime Beef Fillet, Wrapped in Pancetta & Topped Off with a Balsamic Reduction. Grilled to Your Preference, from 'Blue' to 'Well Done'.*

### **~ LASAGNE VERDI ~**

*Layers of Homemade Pasta, with Spinach, Garlic & Pine-Nuts. Served with a Béchamel-Napoli Sauce. Baked to Perfection with Parmesan Cheese.*