PANEVINO

RISTORANTE ITALIANO

Christmas Day Menu

A Festive Italian Celebration

ON ARRIVAL

A selection of cured Italian meats and cheese, served with fresh bread.

ANTIPASTI
Starters

PATÉ DI FEGATINI DI POLLO
Silky chicken liver pâté, served with warm homemade bread and a rich fig chutney.

BRIE & PROSCIUTTO DI PARMA
Warm homemade bread topped with creamy Brie, delicate Parma ham and finished with a balsamic glaze.

ARANCINI AI QUATTRO FORMAGGI
Crispy golden arancini filled with a rich four-cheese blend, served with a vibrant tomato pomodoro sauce.

ZUPPA DI PISELLI & PROSCIUTTO DI PARMA
Velvety pea soup, topped with crispy Parma ham and finished with a drizzle of extra virgin olive oil.

SECONDI
Mains

STINCO DI AGNELLO BRASATO
Six-hour slow-cooked lamb shank, served with crispy roast potatoes, seasonal vegetables and rich homemade gravy.

POLLO SORPRESA
Boneless chicken thigh stuffed with sausage meat, wrapped in crispy bacon and roasted until beautifully golden. Served with roasted new potatoes, seasonal vegetables, pigs in blankets and rich gravy.

TORTELLINI AI FUNGHI
Fresh tortellini filled with mushrooms, tossed in a creamy white wine and truffle sauce, finished with fresh rocket and Parmesan.

BRANZINO LEMONI
Pan-fried sea bass fillets with fennel and capers in a creamy lemon sauce, served with seasonal vegetables and a wedge of fresh lemon.

DOLCI
Desserts

GELATO ALL'AMARENA
Creamy Italian gelato swirled with rich Amarena cherries and their indulgent syrup.

TORTA DI MELE
Traditional Italian apple cake, delicately spiced and baked until golden, served with a choice of warm custard or Italian gelato.

BANOFFEE PIE
Layers of biscuit, caramelised banana and freshly whipped cream.

FORMAGGI

A selection of Italian cheeses and crackers, served with caramelised onion chutney.

Buon Natale & Buon Appetito!

Please inform your server of any allergies or dietary requirements.