



Menu Di Natale

PLEASE LET US KNOW IF YOU HAVE ANY SPECIFIC DIETARY OR ALLERGY REQUIREMENTS AND WE WILL DO OUR BEST TO CATER FOR YOU. ALL OF OUR PIZZA CAN BE MADE USING VEGAN CHEESE AND OUR PASTA CAN BE MADE GLUTEN FREE ON REQUEST

£24.95
3 Courses

Class of Prosecco
on Arrival

Starters

FOCACCIA CON CAPRINO ^{GM}

PIZZA DOUGH WITH FIORDILATTE MOZZARELLA GOAT'S CHEESE AND CARAMELISED ONIONS

AVOCADO E SALMONE ^{NFM}

AVOCADO AND SMOKED SALMON ON A BED OF ROCKET WITH A PESTO DRESSING

BOCCONCINO TRICOLORE ^{MNV}

MOZZARELLA WITH FRESH TOMATOES AVOCADO AND PESTO DRESSING

POLPETTE AL FORNO ^{CGMEMU}

OVEN BAKED MEATBALLS IN A TOMATO SAUCE TOPPED WITH MOZZARELLA SERVED WITH CIABATTA BREAD

FUNGHI ALLA CREMA ^{GEMV}

PAN FRIED MUSHROOMS AND ONIONS IN A CREAMY GARLIC WHITE WINE SAUCE SERVED WITH HOMEMADE CIABATTA BREAD

COZZE CON GORGONZOLA ^{MGRMO}

MUSSELS IN A CREAMY WHITE WINE SAUCE WITH GORGONZOLA CHEESE WITH HOMEMADE CIABATTA BREAD

Main

POLPETTE PIZZA ^{GM}

SPICY FENNEL MEATBALLS PARMESAN SHAVINGS FIORDILATTE MOZZARELLA TOMATO, EVO

CALABRESE SPECIAL PIZZA ^{GM}

SPICY SALAMI, SPICY SOFT 'NDUJA ONIONS, TAGGIASCHE BLACK OLIVES FIORDILATTE MOZZARELLA TOMATO BASIL, EVO

POLLO PIZZA ^{GM}

ROASTED CHICKEN, ROASTED PEPPERS FIORDILATTE MOZZARELLA, TOMATO, EVO

PEPPERONI PIZZA ^{GM}

PEPPERONI, FIORDILATTE MOZZARELLA TOMATO, BASIL, EVO

FUNGHI E PROSCIUTTO PIZZA ^{GM}

ITALIAN CURED HAM, MUSHROOMS FIORDILATTE MOZZARELLA TOMATO, EVO

CAPRINO E CIPOLLA PIZZA ^{GMV}

GOAT'S CHEESE, CARAMELISED ONIONS MUSHROOMS ROCKET TAGGIASCHE BLACK OLIVES FIORDILATTE MOZZARELLA, TOMATO, EVO

FILETTO DI POLLO ^{GMC}

CHICKEN BREAST COOKED IN A CREAMY TOMATO SAUCE, ONIONS MUSHROOMS, GARLIC AND PEPPERS TOPPED WITH CHEESE SERVED WITH SAUTÉED BABY POTATOES

BRANZINO CON COZZE ^{GFCRM}

FILLET OF SEABASS COOKED WITH WHITE WINE, MUSSELS GARLIC, ONIONS AND CHERRY TOMATOES SERVED WITH SAUTÉED BABY POTATOES

TAGLIATELLE CON POLLO ARROSTO ^{GMNE}

TAGLIATELLE IN A CREAMY WHITE WINE SAUCE WITH PARMESAN CHEESE, CHICKEN, SPINACH CHERRY TOMATO AND PESTO

TAGLIATELLE AL SALMONE ^{GMFCE}

TAGLIATELLE IN A CREAMY TOMATO SAUCE WITH SMOKED SALMON AND ROASTED PEPPER

SPAGHETTI CON POLPETTE ^{GMCMU}

SPAGHETTI IN A TOMATO SAUCE WITH MEATBALLS

RISOTTO VEGETARIAN ^{MCV}

SAUTÉED RICE WITH FRESH MIXED VEGETABLES IN A TOMATO SAUCE

Dessert

TIRAMISU ^{GME}

SAVOIARDI BISCUITS SOAKED IN A COFFEE LIQUEUR LAYERED WITH MASCARPONE CREAM

PROFITEROL BIANCO ^{GMNSOE}

CHOUX PASTRY FILLED WITH CHOCOLATE CREAM AND TOPPED WITH VANILLA FLAVOURED CREAM

LIMONCELLO CHEESECAKE ^{GMESO}

RICOTTA AND MASCARPONE CREAM WITH LIMONCELLO CREAM DECORATED WITH LEMON SAUCE

COOKIES N CREAM CHEESECAKE PIE ^{ESDMG}

DARK CHOCOLATE BISCUIT PASTRY FLAVOURED WITH MASCARPONE CREAM TOPPED WITH BISCUITS CHOCOLATE CHUNKS AND SALTED CARAMEL CRISPY PEARLS

PANNA COTTA ^{GM}

TRADITIONAL ITALIAN DESSERT MADE WITH FRESH CREAM AND VANILLA TOPPED WITH FRESH STRAWBERRIES, STRAWBERRY PURÉE AND DARK CHOCOLATE SHAVINGS

CANNOLO SICILIANO ^{GMN}

FRIED PASTRY DOUGH STUFFED WITH SWEET RICOTTA CREAM AND CINNAMON SPRINKLED WITH CHOPPED PISTACHIOS AND HAZELNUTS

El Murrino Christmas Drinks Packages

EL MURRINO WINE PACKAGE

3 BOTTLES OF HOUSE 750ML WINE
RED / WHITE / ROSE AND
3 PORTIONS OF MIXED OLIVES

£45

EL MURRINO BEER PACKAGE

10 BOTTLES OF 330ML
BEER AND 3 PORTIONS
OF MIXED OLIVES

£40

EL MURRINO COCKTAIL PACKAGE

CHOOSE 2 AUGUR
PINA COLADA / MARGHITA AND
3 PORTIONS OF MIXED OLIVES

£45

EL MURRINO NUTELLA TWIST

10 SHOOTERS OF
NUTELLA WITH RAFFLES,
FRANGELICO AND VIOKA

£30