

Amici Restaurant

XMAS MENU

0161 480 5982

Amici - Wish You A Wonderful Christmas!



Amici Italian Restaurant - Christmas Menu

Bookings For Christmas

A deposit of £5.00 per person for lunch and £10 per person for dinner is required within 7 days of your provisional booking. The full balance is payable no later than 2 weeks prior to the date of your party. Unfortunately, we cannot guarantee any reservation until the full balance is received. (Regrettably, deposits and final payments are non-refundable/transferable & cannot be offset against other products. For bookings made after 17th November payments is required immediately and in full).

Menu di Natale (Christmas Menu)

Dinner & Disco Party Nights At Amici This Christmas

- **Nov 28th, 29th**
 - **Dec 4th, 5th, 6th**
 - **10th - 14th inc.**
 - **16th - 23rd inc.**
 - **New Year's Eve**
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Disco is also available at lunchtime for parties of 30 or more upon request at no extra charge. (12 - 4pm)

Private hire is available for parties of 100+ any lunchtime except Fridays

We are now taking bookings for the Christmas season, please book early...

Christmas Lunch Time Menu

Zuppa Minestrone

Traditional Italian Vegetable Soup

Garlic Bread

Slices of baguette with lashings of garlic butter

Brushetta

Toasted crusty bread drizzled with olive oil & topped with chopped tomatoes, onions, garlic & fresh basil. Served cold.

Pate di Tuscany

Homemade chicken liver pate blended with port, served with ciabatta toast & a salad garnish.

Funghetti con Aglio

Button mushrooms sauteed in garlic & bound together with a cream sauce.

Calzone Amici

Folded pizza filled with ham, pepperoni, mushrooms, onions, tomato & mozzarella cheese. Served with a beef bolognese sauce.

Lasagne

Oven baked layers of egg pasta with beef bolognese in a rich cheese sauce.

Calzone Portobello

Folded pizza with slices of baked portobello mushrooms sauteed in garlic, courgette, cherry tomatoes, red onion & mozzarella cheese.

Served with tomato & basil sauce.

Tacchino Tradizionale

Traditional Roasted Cheshire Turkey presented with sage and onion stuffing & sausages wrapped in bacon.

Agnolotti All'Aragosta

Large ravioli filled with lobster tossed with prawns in a pink cream sauce.

Tortelloni con Ricotta

Fresh pasta parcels filled with spinach and ricotta cheese, tossed with mushrooms in a cream, garlic & white wine sauce.

Stollen

Continental Christmas cake. Rich, fruity & filled with marzipan, coated with a light glaze icing & served with lashings of whipped cream.

Double Chocolate Fudge Cake

Rick chocolate cake layered with chocolate fudge & coated in chocolate icing.

Homemade Tiramisu

Brandy and espresso soaked sponge layered with mascarpone and fresh cream, dusted with cocoa

£12.95

Christmas Party Night Menu

Zuppa Pomodoro

Rich cream of tomato soup with roasted fennel, enriched with mascarpone soft cheese.

Cocktail di Gamberetti

A cocktail of premium Royal Greenland prawns & marie rose sauce presented on a bed of mixed green leaves

Brushetta Mozzarella

Toasted crusty bread topped with chopped tomatoes, onion, basil, garlic, olive oil & a thick slice of fresh buffalo mozzarella. Served cold.

Pate di Tuscany

Home made chicken liver pate blended with port, served with Ciabatta toast & a salad garnish.

Polpettine

Pork meatballs with fresh sage & onion, served with a rich tomato & basil sauce.

Kleftiko

The classic Greek dish of lamb marinated with lemon juice, garlic, bay leaves and baked very slowly until the meat is ready to fall off the bone. Served with a rich red wine rosemary gravy.

Pollo di Natale

Prime fillet of chicken wrapped in bacon and served with mushrooms & cranberries in a reduction of red wine & demi glaze sauce

Swordfish Cacciatore

Swordfish steak pan fried in a chopped tomato, red wine & fresh herb sauce with onions, peppers & mushrooms.

Fughetti Dolcelatte

Baked field & oyster mushrooms topped with a rich blue cheese sauce, garnished with fresh asparagus & parmesan shavings

Torta di Melanzana

Layers of roasted aubergine, courgette, potato, tomato & sliced mushrooms topped with a rich bechamel sauce & grated mozzarella cheese & baked until golden brown

Homemade Tiramisu

Brandy and espresso soaked sponge layered with mascarpone and fresh cream, dusted with cocoa

Double Chocolate Fudge Cake

Rick chocolate cake layered with chocolate fudge & coated in chocolate icing.

Deluxe Blackcurrant Cheesecake

A delectable rich, creamy cheesecake with a tangy fruit topping.

Stollen

Continental Christmas cake. Rich, fruity & filled with marzipan, coated with a light glaze icing & served with lashings of whipped cream.

Nov 28, 29

Dec 4, 10, 11, 14 16, 17, 18, 21, 22, 23

£26.50

Dec 5, 6, 12, 13, 19, 20

£32.00

New Year's Eve

£42.00

Sorry, No Under 18's

For Reservations Please Telephone: 0161 480 5982

web designer - www.trdesigns.co.uk