

Christmas Lunch Time Menu

Zuppa Minestrone (V)
Traditional Italian Vegetable Soup.

Garlic Bread (V)
Slices of baguette with lashings of garlic butter

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

Pâté di Tuscany
Homemade chicken liver pâté blended with port, served with ciabatta toast & a salad garnish.

Funghetti con Aglio (V)
Button mushrooms sautéed in garlic & bound together in a cream sauce.



Bistecca al Peppe
Extra matured Welsh Rump steak smothered in a rich pepper sauce.
All steaks cooked medium.
(Please specify if you prefer a plain steak)

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

Granchio
Homemade crab cakes served on a bed of sweet chilli & tomato sauce.

Calzone Portobello (V)
Folded pizza filled with slices of baked portobello mushrooms sautéed in garlic, courgette, cherry tomatoes, red onion & mozzarella cheese.
Served with a tomato & basil sauce.

Tortelloni con Ricotta (V)
Fresh pasta parcels filled with spinach & ricotta cheese, tossed in a creamy garlic mushroom sauce.

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



Christmas Chocolate Log
Rich chocolate cake rolled with chocolate fudge & coated in chocolate icing.

Mince Pies
Traditional mince pies served warm with lashings of whipped cream.

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

£12.95

Christmas Party Night Menu

Zuppa Pomodoro (V)
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.

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

Pâté di Tuscany
Homemade chicken liver pâté blended with port, served with Ciabatta toast & a salad garnish.

Polpettine
Meatballs with fresh sage & onion served with a rich tomato & basil sauce.



Kleftiko
The classic Greek dish of lamb baked very slowly until the meat is ready to fall from the bone. Served with a rich red wine & rosemary gravy.
(Plain grilled or Pepper steak is available as an alternative)

Pollo di Natale
Prime fillet of chicken sautéed with strips of smoked bacon, mushrooms & fresh cranberries & served in a rich red wine sauce.

Salmone al Porcini
Fillet of salmon served on a bed of crushed new potatoes and smothered with a creamy garlic mushroom sauce.

Fiocchi formaggio e pere (V)
Christmas pasta parcels with a four cheese & pear filling, tossed in a white wine & cream sauce. Garnished with fresh asparagus & parmesan shavings.

Torta di Melanzana (V)
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.

Christmas Chocolate Log
Rich chocolate cake rolled with chocolate fudge & coated in chocolate icing.

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



Sorry, no under 12s



Dear Signori,

We look forward to seeing you & your guests during the festive season. Amici Ristorante is the ideal venue for that very special occasion. Stockport's most friendly and relaxed restaurant offers delightfully stylish surroundings, wonderful ambience and excellent dining. On our party nights enjoy a great mix of golden oldies and contemporary dance music until 1am.

We enclose our menus and would be grateful if you could choose and fill in the order form and return it at least 48 hours before your party.

A deposit of £5.00 per person for lunch & £10.00 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 payment is required immediately & in full).

Kind Regards & Many Thanks,
Georgio

We kindly request that all cheques have cheque guarantee card numbers & expiry dates on the reverse, plus the party organiser's name & date of party.

