



NATALE 2018

SPECIAL CHRISTMAS MENU



Fresco, Tradizionale, Italiano

Three-courses Menu with optional Wine Flight: Each recipe is paired with a glass of a specially selected Italian wine.

- A WELCOME GLASS OF PROSECCO

STARTERS:

- CREMA DI CAVOLO, MELA E ZENZERO:
RED CABBAGE, APPLE & GINGER SOUP SERVED WITH CRÈME FRAÎCHE.
- CACIUCCO DI PESCE AL POMODORO:
TANGY, RICH FISH STEW, PACKED WITH MUSSELS, SQUID, OCTOPUS & SHRIMPS.
- BOCCONCINI DI BACCALA' E SALSA VERDE:
SALTED COD FRITTERS SERVED WITH A PARSLEY & GARLIC SAUCE.



WINES:

- VERMENTINO
IGT TOSCANA, TENUTA BELGUARDO - MAZZEI
- AZISA
DOC SICILIA, TENUTA ZISOLA - MAZZEI
- REFOSCO DAL PEDUNCOLO ROSSO
IGT MARCA TREVIGIANA - SETTEANIME

HANDMADE FRESH PASTA:

- TORTELLONI BURRATA E TARTUFO:
RAVIOLI STUFFED WITH BURRATA & TRUFFLE SERVED IN A MASCARPONE CHEESE & TRUFFLE SAUCE.
- RAVIOLI NERI DI CAPESANTE E GAMBERI:
SCALLOP & PRAWN FILLED RAVIOLI SERVED IN A THYME CREAM WITH TOASTED ALMONDS.



- BRONZONE
DOCG MORELLINO DI SCANSANO RISERVA,
TENUTA BELGUARDO - MAZZEI
- LE VAGLIE
DOC VERDICCHIO DEI CASTELLI DI JESI,
SANTA BARBARA - STEFANO ANTONUCCI

TRADITIONAL ITALIAN DESSERTS:

- RAVIOLI DI CIOCCOLATO, MANDORLE E AMARETTI:
ALMONDS & AMARETTI BISCUITS FILLED SATIN HANDMADE CHOCOLATE RAVIOLI.
SERVED WARM WITH ORANGE CREAM & TOASTED PINE NUTS.
- SALAME DI CIOCCOLATO:
SWEET "SALAMI" MADE OF CHOCOLATE, NUTS & BISCUITS. SERVED WITH CREAM.



- MOSCATO D'ASTI
DOCG MOSCATO D'ASTI - CASSETTA
- MOSCATO D'ASTI
DOCG MOSCATO D'ASTI - CASSETTA

BOOKING:
CIAO@PASTAFACORY.CO.UK OR 0161 2229 250

£35.00 PER PERSON

WINE FLIGHT ADD £20.00 PER PERSON

THIS SPECIALLY CREATED MENU WILL BE AVAILABLE FROM TUESDAY 13TH NOVEMBER UNTIL CHRISTMAS.

