



NATALE 2018

VEGAN 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:

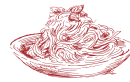


- CREMA DI CAVOLO, MELA E ZENZERO:
RED CABBAGE, APPLE & GINGER SOUP SERVED WITH HORSERADISH CASHW CREAM.

- TAGLIERE SELEZIONE FORMAGGI VEGANI:
VEGAN BOARD, WITH A SELECTION OF HOMEMADE VEGAN CHEESE IN DIFFERENT FLAVOURS. SERVED WITH CRUDITES.

- CASATIELLO VEGANO:
HOMEMADE NEAPOLITAN STYLE LOAF FLECKED WITH SUNDRIED TOMATOES, WILD BROCCOLI & BLACK OLIVES. WITH SOFT VEGAN CHEESE.

HANDMADE FRESH PASTA:



- RAVIOLI DELL'ORTO:
PEAS & SWEET SHALLOTS STUFFED RAVIOLI SERVED IN A NUTTY & LIGHT ALMOND PESTO.

- TRIANGOLI DI FUNGHI IN SALSA AL TARTUFO:
HANDMADE TRIANGULAR RAVIOLI FILLED WITH MUSHROOMS, GARLIC, PARSLEY & CASHWES. DRESSED WITH A BLACK TRUFFLE & PORCINI SAUCE. GARNISHED WITH PIEDMONT BLACK TRUFFLE.

TRADITIONAL ITALIAN DESSERTS:



- RAVIOLI DI CIOCCOLATO E FICHI:
HANDMADE SATIN CHOCOLATE RAVIOLI FILLED WITH FIGS & DRESSED IN A CREAMY COCONUT SAUCE WITH COCONUT CHIPS.

- VEGAN CAKE ARANCIA E CIOCCOLATO:
A RAW, VEGAN CHOCOLATE & ORANGE "CHEESECAKE", FEATURING A CHOCOLATE, ALMOND & COCONUT BASE, & A LAYER OF COCONUT & ORANGE CREAM.

WINES:

VERMENTINO
IGT TOSCANA, TENUTA BELGUARDO - MAZZEI

LE VAGLIE
DOC VERDICCHIO DEI CASTELLI DI JESI,
SANTA BARBARA - MAZZEI

AZISA
DOC SICILIA, TENUTA ZISOLA - MAZZEI

REFOSCO DAL PEDUNCOLO ROSSO
IGT MARCA TREVIGIANA - SETTEANIME

MONFRIGGIO
DOCG ROERO - CHIESA CARLO

MOSCATO D'ASTI
DOCG MOSCATO D'ASTI - CASSETTA

MOSCATO D'ASTI
DOCG MOSCATO D'ASTI - CASSETTA

BOOKING:
CIAO@PASTAFACTORY.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.

THE PASTA FACTORY, 77 SHUDEHILL, MANCHESTER - M4 4AN.

WWW.PASTAFACTORY.CO.UK

