

# 2018 Christmas Menu

CasaCiro  
Ristorante Italiano & Mediterraneo

## Primo Piatti

### Mozzarella in Carozza

Deep fried Mozzarella in breadcrumbs, tomato sauce & basil oil.

### Paté CasaCiro

Fine Chicken liver pâté with green peppercorns, brandy, port, onion marmalade & garlic bread.

### Prosciutto e Melone

Thinly sliced 18 month Parma-Ham, with chilled galia melon.

### Zuppa di Patata

A smooth leek & potato soup with truffle oil and deep fried leeks with French bread.

### Funghi alla Foresta

Texture of wild and button mushrooms, garlic, in a cream and white sauce.

### Cocktail di Pesci

Trio of fish, flaked Salmon, Tiger Prawns and white Crab meat, sauce marie rose, lilyput capers with shredded iceberg salad.

### Verdura alla Griglia

Grilled Mediterranean vegetables with balsamic vinaigrette.

## I Secondi

### Tacchino

Breast of Norfolk Turkey with a cranberry, mozzarella, spinach stuffing served with savoy cabbage mash & red wine jus.

### Bistecca Fiorentina

Tender English Sirloin steak with red wine, Balsamic & shallot sauce, rocket salad & Parmesan.

### Halibut alla Griglia

Grilled fillet of North Atlantic Halibut, Salmon & Crab fish cake, with our creamy Lobster sauce.

### Pollo Barolo

Breast of Chicken wrapped in fresh asparagus, Parma ham and topped with rich Barolo wine sauce.

### Torta Amalfi

Grilled vegetables, crushed Goat's cheese, chick peas & pinenuts, wrapped in a crispy filo pastry, pea puree and salsa verde.

## Dolci

### Tiramisu

made with Amaretto liqueur with warm chocolate sauce

### Traditional Italian Panettone Pudding

served warm with spun toffee sauce & amaretto ice cream

### Chocolate Brownie

served with sumptuous warm chocolate sauce & vanilla ice cream

### Meringue Nest

filled with exotic fruits, mascarpone cream with a delicious mango coulis

### White Chocolate and Raspberry Cheesecake

served with raspberry coulis

### Refreshing Lemon Sorbet

topped with Sparkling Prosecco

Selection of Cheese & Biscuits

## Dinner

cost per person  
(All 3 course)

Mon & Tues:  
**£26.00**

Wed & Thur:  
**£28.00**

Fri & Sat:  
**£30.00**

## Lunch

cost per person

Mon to Weds:  
**£20.00 (2 course)**  
**£24.00 (3 course)**

Thur to Sat:  
**£24.00 (2 course)**  
**£28.00 (3 course)**

For all enquiries and a booking form please call: 01903 239090

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10% service charge will be added to parties of ten or more.  
A non-refundable **£10.00 deposit per person** is required to confirm the booking.