

Christmas Menu

2 COURSE - £23.95 / 3 COURSE - £25.95

Starter

ZUPPA DI NATALE (V)

Wild mushroom soup, infused with truffle oil and fresh thyme

BRUSCHETTA POMODORINI (V)

Toasted bruschetta topped with cherry tomatoes, black olives and anchovies served with a rocket salad

COZZE AL PEPE

Shetland mussels cooked in a garlic and parsley sauce served with a lemon wedge and cracked black pepper

SALMONE AI CAPPERI

Oak smoked salmon served with a caper and parsley dressing on a bed of salad and lemon wedge

PIATTO MISTO DI NATALE

Cured air dried bresaola and speck from Valtellina served with mustard dressing, asiago cheese and toasted garlic bread

RAVIOLI DI NATALE (V)

Ravioli filled with spinach and ricotta cheese, topped with fresh cherry tomatoes and basil sauce and parmesan shavings

Pizza to choose

MARGHERITA (V)

Tomato sugo, mozzarella, basil

PIZZA CARNE

Tomato sugo, mozzarella, spicy salami, chicken, parma ham and chillies

QUATTRO FORMAGGI (V)

Tomato sugo, mozzarella, pecorino, gorgonzola and parmesan cheese

Main

RISOTTO AL CHIANTI

Carnaroli rice cooked with onions, Italian pork sausages, Chianti wine and finished off with pecorino shavings

GNOCCHI ALLA SALVIA (V)

Potato dumplings cooked in a butter, sage and nutmeg sauce topped with toasted flaked almonds

SALMONE DI NATALE

Orkney salmon cooked with mussels, cherry tomatoes, asparagus, garlic and parsley sauce

BISTECCA DI NATALE

Pork chop cooked in a thyme and gorgonzola sauce, and topped with a touch of honey

PAPPARDELLE SPECK E PORCINI

Pappardelle pasta served in a tomato sauce with cured speck, porcini mushrooms and cream

MELANZANA RIPIENA (V)

Aubergine stuffed with cherry tomatoes, basil, buffalo mozzarella and parmesan

BISTECCA

Sirloin steak served with potatoes, peppercorn sauce and a side salad (supplement of 8.95)

FILETTO

Filet steak served with potatoes, peppercorn sauce and a side salad (supplement of 10.95)

Dessert

MIXED CANNOLI

Tube-shaped shells of pastry filled with a sweet creamy ricotta filling and our flavour of the day

HALZENUT PANNACOTTA

Hazelnut infused custard made with cream, served with a mixed berry coulis

SPECIAL DESSERT OF THE DAY

Ask your waiter about today's dessert

MORNINGSIDE

ENQUIRE

DALRY ROAD

ENQUIRE

Please make sure you specify date, time, number of guests and your contact details.

Please let us know if you have any dietary requirements or food allergies.

10% service charge will be added to parties of 8 and more people



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