



CHRISTMAS MENU 2019

PRIMI - STARTER

Bruschetta con gamberoni

Sautéed king prawns in garlic butter and white wine, spicy arrabbiata dressing, smashed avocado and toasted ciabatta bread.

Zuppa di tartufo V

A delicious cream of mushroom soup with black truffle oil, toasted croutons, grilled portobello, fresh thyme and homemade bread.

Polpette pomodoro

Homemade Italian meatballs in a rich tomato sauce with toasted ciabatta, mozzarella, fresh basil and pesto Genovese.

Formaggi fritti V

Deep fried crumbed brie served with cranberry sauce, pesto and salad garnish.

Crespolinno V

Fresh pizza dough rolled with fior di latte cheese (soft cows milk) sun blush tomatoes and fresh basil, baked in the oven.

Pate di anatra

Duck and port parfait with sweet moscato wine, fruit chutney and toasted brioche bread.

Merry
Christmas 

SECONDI - MAIN

Pollo Tartufo

Chicken breast served in a creamy white wine sauce with mixed mushrooms, garlic, parmesan cheese and truffle oil.
(Served with mixed seasonal vegetables)

Pollo Toscana

Chicken breast cooked in a delicious tomato and cream sauce with mixed peppers, mushrooms, garlic, chilli and oregano.
(Served with mixed seasonal vegetables)

Linguini marinara

Linguini pasta with king prawns, salmon and rope grown mussels in white wine, chilli, garlic and tomato sauce, fresh lemon and parsley.

Arrosto di agnello

Slow roasted lamb shank with minted potato mash cooked in a reduced red wine sauce with garlic, rosemary and balsamic onions.

Lasagne al forno

Layers of pasta, minced beef and tomato, topped with mozzarella cheese and baked in the oven.

Calzone di vegetali V

A delicious folded pizza filled with mushrooms, onions, peppers, spinach and courgette, topped with seasoned tomato and mozzarella.

Baccala con crema

Roast cod fillet served on a bed of sauteed spinach with a creamy sauce, fresh thyme, vine tomatoes and potato gratin.

DOLCI - DESSERT

Nutella Cheesecake

A luxurious cheesecake made with Nutella chocolate and Oreo biscuit base, topped with toasted hazel nuts and Ferrero rocher.

Blueberry Panacotta

A smooth and creamy vanilla panacotta with fresh blueberry puree, limoncello curd and sable biscuits.

Profiteroles Scuro

Soft choux pastries filled with chantilly cream and covered with a smooth chocolate cream.

Selezione gelato

A selection of three mouth watering Italian ice creams including smooth cherry, chocolate and creamy vanilla ice cream.

Gluten free dishes available. Please speak to a member of staff if you have any food intolerance's or food allergies for alternative options.

Our exquisite three course Christmas party menu is available from the 1st to 24th December

At £29.95 per person alongside our A la carte menu.

We require a deposit of £10.00 per person and pre-order of menu choices.

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CHRISTMAS 2019 

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