



Giardini di Sorrento's

Festive Set Lunch or Dinner 2019

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12 City Road, Cardiff CF24 3DL

CHRISTMAS PARTY LUNCH MENU
TWO COURSES £18 INC. VAT
THREE COURSES £24 INC. VAT

CHRISTMAS PARTY DINNER MENU
TWO COURSES £24 INC. VAT
THREE COURSES £28 INC. VAT



ANTIPASTO

Antipasto Composto del Salumiere (v)

Platter of Italian meats, baby mozzarella, olives and char-grilled vegetables ideal for one or for sharing - served with fresh bread

Can be adapted for a vegetarian diet please state with choices

Crostone Marinato

Toasted bread topped with smoked salmon, cream cheese e dill

Tortino di Granchio

Home made crab fishcake served on a bed of rocket leaves finished with lemon

Insalata Giardini (v)

Delicious Puglia Burrata Mozzarella, and beef tomatoes served with a bouquet of mixed peppers, basil and a drizzle of olive oil

Zuppa dell'orto (v)

Home-made soup served with fresh bread - please ask your server for details

PRIMI

Ravioli alla Caprese (v)

Home made ravioli parcels filled with Ricotta, Mozzarella and Basil, in a cherry tomato sauce

Gnocchi Neri di Mare

Black squid ink gnocchi with clams, mussels, prawns, squid, white wine, parsley and a touch of cherry tomatoes

Lasagna di Agnello

Our favourite family recipe preparing Lasagne with Welsh lamb mince, homemade tomato sauce and mozzarella

Orecchiette Pugliese (v)

The signature 'ear shaped' pasta of Puglia with broccoli, sausage, garlic, olive oil, and a touch of cherry tomato sauce

Can be adapted for a vegetarian diet please state with choices

Pollo Parmigiana

Oven baked chicken breast topped with slices of aubergine, homemade tomato sauce and mozzarella, served with seasonal vegetables and sauté potatoes

Ziti Casarecce (v)

Italian Ziti thin narrow tubes of pasta with aubergines, peppers, courgettes, mushrooms and cherry tomatoes, finished with a touch of cream

Pesce Acqua Pazza

Whole sea bream delicately cooked in a light cherry tomato sauce served with seasonal vegetables and sauté potatoes

Bistecca Gallese

12oz Welsh sirloin steak grilled to your liking, served with porcini mushrooms, sauté potatoes and seasonal vegetables

(Surcharge of £5 applies to this dish)

DOLCI

Formaggio e biscotti

A platter of welsh and continental cheeses served with a festive chutney and a selection of biscuits

*Pre-order a glass of aged port to accompany your cheeseboard
Special Reserve Port £2.95 Vintage Port £4.95*

Cannoli Siciliani

Crisp Italian pastry tubes filled with a sweet, creamy, ricotta cheese and finished with a touch of chocolate sauce - a true Italian favourite

Tiramisu Zabaglione

Italian spongecake, soaked with coffee liquor, layered with cream, drizzled with chocolate sauce and served with homemade zabaglione cream

Profiteroles

Choux pastries filled with chantilly cream and drizzled with a delicious home made chocolate sauce

**Our 'Special's Board', 'Festivo a la carte'
& Pizzas also available daily**

An optional service charge of 10% will be added to all tables of 6 or more