



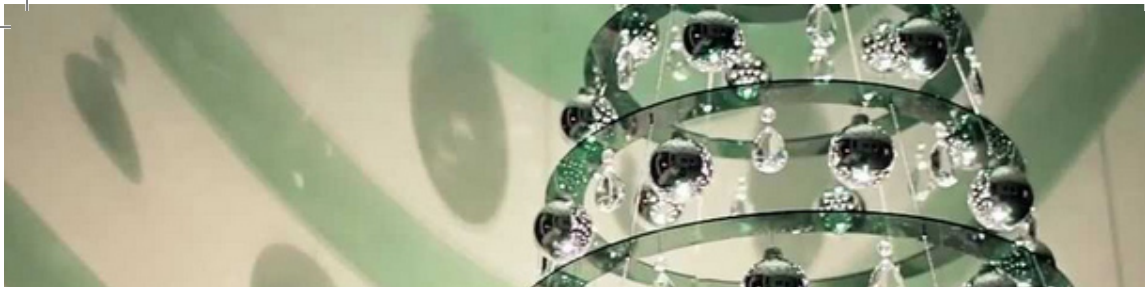
CHRISTMAS MENU

TWO THOUSAND AND SEVENTEEN



BUON NATALE & FELICE ANNO NUOVO

The Italian Caffè ENOTECA



CHRISTMAS MENU

MANGIARE AL FORNO

THE MANAGEMENT AND STAFF
WOULD LIKE TO TAKE THIS OPPORTUNITY TO WISH YOU
BEST WISHES FOR CHRISTMAS AND THE THE NEW YEAR

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FESTIVE LUNCH & PRE THEATRE



DELUX DINNER MENU

is also available for lunch.
3 course with coffee £21.50
All inclusive with drinks
£35.50

ALL DAY

MONDAY & TUESDAY FROM 12.00AM TO 10.00PM

WEDNESDAY TO SUNDAY FROM 12.00 TO 6.00PM
(LAST ORDER)

Available from 1st December to 6th January 2018

ANY 1 COURSE £7.50

ANY 2 COURSE £11.95

ANY 3 COURSE £15.95

STARTERS

Marinated Olives (v) £ 3.95 extra

Garlic Bread £ 2.95 extra

Tapas Focaccia (v) £ 4.50 extra

Bruschetta £ 3.95(v) extra, Chips £ 2.95 extra

Minestrone or Zuppa del Giorno

Minestrone or soup of the day (ask waiter)

Pate della Casa

Home made pâté, served with toast

Parmigiana

Aubergines baked in tomato sauce and parmesan

Insalata Caprese (v)

Sliced tomatoes and slices of fresh mozzarella, drizzled with extra virgin olive oil, fresh basil, oregano and salt and pepper

Cozze Marinara (£3.10 extra)

Mussels cooked in white wine, garlic, black pepper, herbs, parsley and chilli pepper

Arancini

Deep fried Italian rice balls stuffed with cheese & ham and coated in breadcrumbs on a bed of Napoli sauce

Bruschetta (v)

Toasted bread, topped with chopped tomatoes marinated in olive oil, garlic, fresh basil, salt and pepper - a popular dish

Haggis Fritters

Deep fried haggis in batter served with a peppercorn sauce

MAIN COURSE

Tacchino Di Natale (£3.10 extra)

Traditional Roast Turkey Served with all the trimmings

Pollo Stroganoff

Strips of chicken fillet sautéed in butter with paprika, onions, mushrooms, red wine, lemon juice, french mustard, demiglace & cream served with rice

Haddock Gratinato

Fillet of haddock with parmesan and cream

Salmon al Thermadore

Fillet of salmon grilled, in a sauce of garlic, onion, mustard, brandy and cream

Tapas Pizza Margherita (v)

Simply with Tomato & Mozzarella stone baked, served with chips (Extra toppings available from £1.10 each)

Lasagne al Forno

Layers of pasta with Bolognese sauce, béchamel sauce and cheese then baked in the oven to perfection

Beef al Pepe

Roast beef served in a peppercorn sauce with butter, brandy, demiglace, red wine and cream

Create your own

Pasta Dish

Choice of Pasta – penne, spaghetti, tagliatelle

Choice of Sauce – Salsiccia, Salmon Napoli(v), Funghi (v) Bolognese, Primavera (v), Arrabiata (v)

Pollo alla Milanese

Escalope of chicken, dressed in breadcrumbs served with penne pasta in a fresh basil, garlic chilli & tomato sauce

Risotto Contadina (v)

Rice sautéed in onions with mixed vegetables with fresh herbs, white wine, parmesan cheese & fresh double cream

Bistecca alla Riviera (£6.95 extra)

Sirlon steak sautéed in butter with onions, garlic mushrooms, red wine, mustard flamed in Brandy, Demiglace & fresh cream served with a peppercorn sauce

All main courses are served with chef's special selection of vegetables and potatoes (excluding pasta dishes)

DESSERTS

Tiramisu

Layers of sponge soaked in coffee liqueur and mascarpone cheese, topped with cocoa powder

Christmas Pudding

Traditional Christmas pudding, served hot with a brandy sauce

Ice Cream & Butterscotch

Vanilla ice cream in a butterscotch sauce

Sticky Toffee Pudding

Served hot with vanilla ice cream and cream

Selection of Cheese (£5.50 extra)

COFFEES TO FINISH

Coffee or Tea with Chocolate Crisp Mints (£2.10 extra) Latte (£2.30)

NOTE

G.F. Gluten Free. Please inform your server if you have allergies we should know about.

We can supply any information of the ingredients of each dish.

V. denotes vegetarian option - please ask your server
We cook all our dishes fresh to order

No service charge, however a minimum of 10% is required for parties of 6 and over.

The Italian Caffè ENOTECA



3 COURSE & COFFEE CHRIST

Sunday to Thursday £21.95 per person or
£35.95 Inclusive of Aperitif, Wine & liqueur
or Brandy

Friday & Saturday £24.95 per person or
£39.95 Inclusive of Aperitif, Wine & Liqueur
or Brandy

(Throughout December our deluxe menu is also available for lunch for **£21.50** or All Inclusive **£ 35.50**)

We have created this special Deluxe Dinner Menu which is available throughout December

Fully inclusive choice of:

1. Choice of Martini, Whisky, Sherry, Vodka, Campari, White Wine, White Rum, Gin or House Lager. Unlisted drinks £1.95 extra.
2. Antipasti (Hors d'Oeuvre) - choose from a selection of different starters.
3. Choice of half of White or Red wine per person or full bottle between two, please choose from the wine listed below.
White Wine: Trebbiano
Red Wine: Merlot
** Note for a small extra charge choose from our extensive range in our Wine List.*
4. Main Course, choose from a selection of different mouth-watering dishes, all fully garnished.
5. Dessert - spoilt for choice.
6. Coffee with Chocolate Crisp Mints.
7. To complement and finish off your meal a choice of liqueur or a traditional warmed brandy.

*Liqueur or Brandy Choice: Amaretto, Sambuca, Limoncello, Grappa,
House Brandy. Unlisted drinks £2.10 extra.*



STMAS DELUXE DINNER MENU

MANGIARE AL FORNO



STARTERS

Marinated Olives (v) £ 3.95 extra
Garlic Bread £ 2.95 extra
Tapas Focaccia (v) £ 4.50 extra
Bruschetta £ 3.95(v) extra, Chips £ 2.95 extra

Pate della Casa

Home made pâté, served with toast

Cocktail di Gamberetti

Prawn cocktail

Cozze Crema

Mussels cooked in white wine, garlic parsley, herbs and fresh cream

Smoked Salmon Cornet or Plain

Scottish smoked salmon filled with prawn Marie Rose, sprinkled with paprika and served with a wedge of lemon

Minestrone (v) or Zuppa Del Giorno

Minestrone or soup of the day (ask your waiter)

King Prawn

Sisiliana sauce with garlic bread

Homemade Meatballs

in a tomato and basil sauce with fresh bread

Insalata Caprese (v)

Fresh tomato, mozzarella and basil, drizzled with extra virgin olive oil, oregano, salt and pepper

Antipasto Misto

Parma Ham, Salami Napoli, Mortella, Nduja, Bresaola, Mozzarella, Olives, and grilled

Crepe (v)

Filled with ricotta and spinach and baked in tomato sauce and parmesan

MAIN COURSE

Tacchino Di Natale

Traditional Roast Turkey Served with all the trimmings

Spigola alla Diavola

Fillet of sea bass grilled simply grilled with extra virgin oil, white wine, garlic & chilli peppers

Lasagne al Forno

Layers of pasta with Bolognese sauce, béchamel sauce and cheese baked in the oven to perfection

Pollo alla Mozzarella

Supreme breast of chicken sautéed in onions, bacon, herbs, white wine, soft mild cheese and cream, garnished with red peppers and parsley served with rice

Create your own Pasta Dish

Choice of Pasta – penne, spaghetti, tagliatelle

Choice of Sauce – Salsiccia, Fillet steak, Napoli (v), Bolognese, Funghi (v), Primavera (v), Gamberoni

Trota Thermador

two fillet of Trout al forno, in sauce of garlic onion, mustard and cream

Bistecca Alla Riviera (£4.95 extra)

Sirloin steak sautéed in onions, mushrooms, butter, garlic, demiglace, red wine flamed in Brandy & fresh double cream

Filetti al Pepe (£6.95 extra)

Two medallions of fillet steak flattened in peppercorn butter, red wine demi glace cream, flamed with brandy

Vitello Milanese

Escalope of Vial, dressed in breadcrumbs served with penne pasta in fresh basil garlic chilli & tomato sauce

Risotto Haddock

Smoked haddock and asparagus in cream sauce

Pizza (two Tapas create your own)

Served with chips

Choose any one topping: Salsiccia, Mushrooms, Chicken, Roast Peppers, Parma Ham, Pineapple.

All main courses are served with chef's special selection of vegetables and potatoes (excluding pasta dishes)

DESSERTS

Tiramisu

Layers of sponge soaked in coffee liqueur and mascarpone cheese, topped with cocoa powder

Christmas Pudding

Traditional Christmas pudding, served hot with a brandy sauce

Gelato alle Mandorle

Vanilla ice cream with roasted almonds and butterscotch

Torta Di Mela

Apple Pie served hot with ice cream

Chocolate Fudge Cake

Served hot with ice cream and chocolate sauce

Sticky Toffee Pudding

served hot with vanilla ice cream and cream

Selection of Cheese (£5.50 extra)

COFFEES TO FINISH

Coffee or Tea served with Chocolate Crisp Mints

NOTE

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COCKTAILS

HOUSE FAVOURITES

STRAWBERRY DAIQUIRI

THE CLASSIC SWEET TREAT CONSISTING OF WHITE RUM, STRAWBERRY PUREE, LIME JUICE AND SUGAR SYRUP.

BRAMBLE

A GIN SOUR WITH A DRIZZLE OF CREME DE MURE COMBINED TO MAKE A SWEET AND SOUR MASTERPIECE.

BASIL GRANDE

RASPBERRY AND ORANGE LIQUEUR'S MIXED WITH CRANBERRY AND LIME JUICES TO MAKE A GRANDE OF A COCKTAIL WITH A SLIGHT HINT OF BASIL TO GIVE YOU A SOPHISTICATED BLEND.

CLOVER CLUB

AN UNDERSUNG HERO FROM PHILADELPHIA. OURS COMBINES EDINBURGH GIN, LEMON JUICE, RASPBERRY PUREE AND FINISHED WITH RASPBERRY FOAM.

ODE TO AFFOGATO

VANILLA GELATO IS COMBINED WITH HOT ESPRESSO, WHIPPED CREAM, VANILLA VODKA AND CHOCOLATE LIQUEUR. ALL FINISHED WITH AMORETTI BISCUITS IN THIS BOOZY TAKE ON THE CLASSIC ITALIAN

ALL COCKTAILS £5.95

CLASSICS

NEGRONI

THE COCKTAIL OF ITALY AND PERFECT APERITIF. TANQUERAY GIN IS STIRRED DOWN WITH CAMPARI AND MELLOWED WITH CINZANO SWEET VERMOUTH. FINISHED WITH ORANGE ZEST.

APEROL SPRITZ

GET THE REAL TASTE OF ITALY WITH THE BEST SELLING APERITIF. APEROL AND PROCECCO MIXED WITH A SPLASH OF SODA WATER AND FINISHED WITH A FLARED ORANGE PEEL.

CLASSIC AMARETTO SOUR

SOUR-CRAFTED PROPERLY TO ENHANCE ALMOND LIQUEUR WHIST TAMING ITS SWEETNESS- OUR RECIPE COMBINES DISARONNO, BULLET RYE, LEMON JUICE, EGG WHITE ALL FINISHED WITH BRANDY SOAKED BLACK CHERRY.

MARTINI'S

ESPRESSO MARTINI

THE CLASSIC ITALIAN COCKTAIL, WITH VODKA TIA MARIA AND A SMOOTH BLEND OF ESPRESSO WITH ADDED CANE SYRUP SHAKEN TO GIVE YOU A RICH INDULGENT AND CREAMY MASTERPIECE.

PORNSTAR MARTINI

VANILLA VODKA IS COMBINED WITH PASSIONFRUIT LIQUEUR, PINEAPPLE AND CITRUS JUICES TO PRODUCE A SHORT BUT SWEET SERVE OF GLAMOUR WHICH IS SERVED WITH A SHOT OF PROCECCO.

LEMONDROP MARTINI

LEMONCELLO AND CITRUS VODKA SHAKEN WITH LEMON JUICE AND CANE SYRUP TO GIVE YOU A BITTER SWEET DELIGHT.



Notes and Conditions

1. All reservations must be confirmed within one week of booking, or the provisional reservation will be AUTOMATICALLY CANCELLED.
2. Bookings should include deposits as follows:

Lunch	£5.00 per person
Pre-Theatre	£5.00 per person
Dinner	£10.00 per person
3. Bookings for Pre-Theatre meals are from 5.00pm until 6.00pm only and the maximum time allowed for your meal is 2 hours from time of booking.
4. Deposits for the number of people attending will be deducted from the total bill. Deposits held for any member of a party who does not attend will not be refunded.
5. We reserve the right to arrange the seating of large parties at more than one table if necessary.
6. For parties of six and over food, wine and drinks will be billed per party, and not individually.
7. Please note all prices are shown inclusive of VAT but a 10% Service Charge will be added to all parties of six or more.

Methods of Payment

All major credit cards accepted.

No company cheques unless paid three days in advance to allow for clearance.

Personal cheques are only accepted up to the value of your Bankers Card.

The Italian Caffe will be closed on the 25th December and 1st January,

Re-opening on the 2nd January.



GIFT VOUCHERS

MANGIARE AL FORNO

THE PERFECT GIFT FOR CHRISTMAS
OUR VOUCHERS ARE AVAILABLE IN
£10, £25 VOUCHERS

CALL NOW
0141 552 3186



ALL DAY
FESTIVE LUNCH
AND PRE THEATRE
2 COURSE
£11.95

MONDAY & TUESDAY FROM 12.00AM TO 10.00PM

92 ALBION STREET MERCHANT CITY GLASGOW G1 1NY 0141 552 3186

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