



# da MARA

## CHRISTMAS MENU

### PRIMI – STARTERS

#### CALAMARI FRITTI

Deep fried calamari served with mayonnaise

#### ZUPPA DEL GIORNO

Fresh homemade soup of the day

#### BRUSCHETTA POMODORO

Rustic bread topped with fresh seasonal cherry tomatoes, olive oil and basil

#### MISTO SALUMI

Selection of cured meat served with rustic bread

#### MOZZARELLA IN CAMICIA

Baked fresh mozzarella wrapped in cooked ham and served on a bed of fruit coulis and balsamic dressing

#### MOSCARDINI ALLA DIAVOLA

Moscardini served with basil and spicy tomato sauce, served with rustic toasted bread

### SECONDI – MAINS

#### PENNE ARRABBIATA

Penne pasta served with garlic, chilli, basil and tomato sauce

#### POLLO AL VINO ROSSO

Fresh Welsh chicken served in a red wine sauce and seasonal vegetables

#### TAGLIATELLE VONGOLE

Tagliatelle pasta served with clams and tomato sauce

#### MERLUZZO AL LIMONE

Fresh cod served in a lemon and white wine sauce, potatoes and seasonal vegetables

#### PACCHERI RAGU'

Paccheri pasta served in a rich homemade lamb ragù

#### COSTATA DI MANZO (£3 supplement)

Welsh 10oz grilled plain ribeye steak cooked to your liking served with chips or seasonal vegetables

#### PENNE DEL CONTADINO

Penne pasta served with seasonal vegetables and tomato & pesto sauce

#### BRANZINO AL FORNO

Fresh filleted sea bass served with garlic, chilli, basil and cherry tomato sauce and potatoes or seasonal vegetables

## **PIZZE**

**12" Stonebaked in a traditional Italian log burning oven**

### **MARGHERITA**

**Tomato sauce, mozzarella, basil and olive oil**

### **COTTO E FUNGHI**

**Tomato sauce, ham, mushrooms and mozzarella**

### **ITALIA**

**Pesto, mozzarella and cherry tomatoes  
(no tomato sauce)**

### **ORTOLANA**

**Mozzarella, aubergines, courgettes and peppers (no tomato sauce)**

### **RICOTTA**

**Mozzarella, ricotta cheese, courgettes and speck (no tomato sauce)**

## **DOLCI – DESSERTS**

**Homemade traditional Italian tiramisu**

**Homemade panna cotta with mango or fruit of the forest topping**

**Profiteroles**

**SET MENU DINNER - THREE COURSES £24.99**

