

NEW YEARS EVE MENU

Starters

LINGUINE AL BRANZINO

Flat spaghetti bound to sea bass & freshly diced tomatoes complemented by white wine & parsley

TERRINA DI STINCOTTO E FEGATO GRASSO

Terrine of ham hock and foie gras accompanied by caramelised red onion chutney

LUNETTE AI FUNGHI E TARTUFI

Pasta parcels filled with wild mushrooms, truffle & ricotta bound to sage & butter

Mid Course

ARANCINO DI RISO

Saffron centred rice ball on a bed of julienne radicchio

MELANZANE ALLA BECCAFICO

Baked aubergine filled with feta cheese, sultana & orange zest

Mains

AGNELLO IN CROSTA

Parmesan & herb crumb lamb cannon accompanied by caramelised apple & rosemary jus served with vegetables & mashed sweet potatoes

POLLO ALL ARLECCHINO

Breaded chicken breast topped with fresh diced tomatoes, asparagus, crispy pancetta & glazed mozzarella set on a bed of sautéed cherry tomatoes & garlic sauce accompanied by vegetables & potatoes

MERLUZZO CON POMODORINI

Pan seared cod supreme accompanied by glazed cherry tomatoes set on a bed of dauphinoise potatoes accompanied by vegetables

CANNELLONI DI ZUCCA E AMARETTI

Pasta tubes filled with butternut squash, ricotta & amaretto biscuits accompanied by a creamy béchamel & pecorino cheese sauce garnished with crispy fried red onions & garlic bread

Desert

TARTUFO BIANCO AL CAFFE

TIRAMISU'

COPPA ALLA FRAGOLA E SPUMANTE

to finish

COFFEE & MINT

Vesuvio

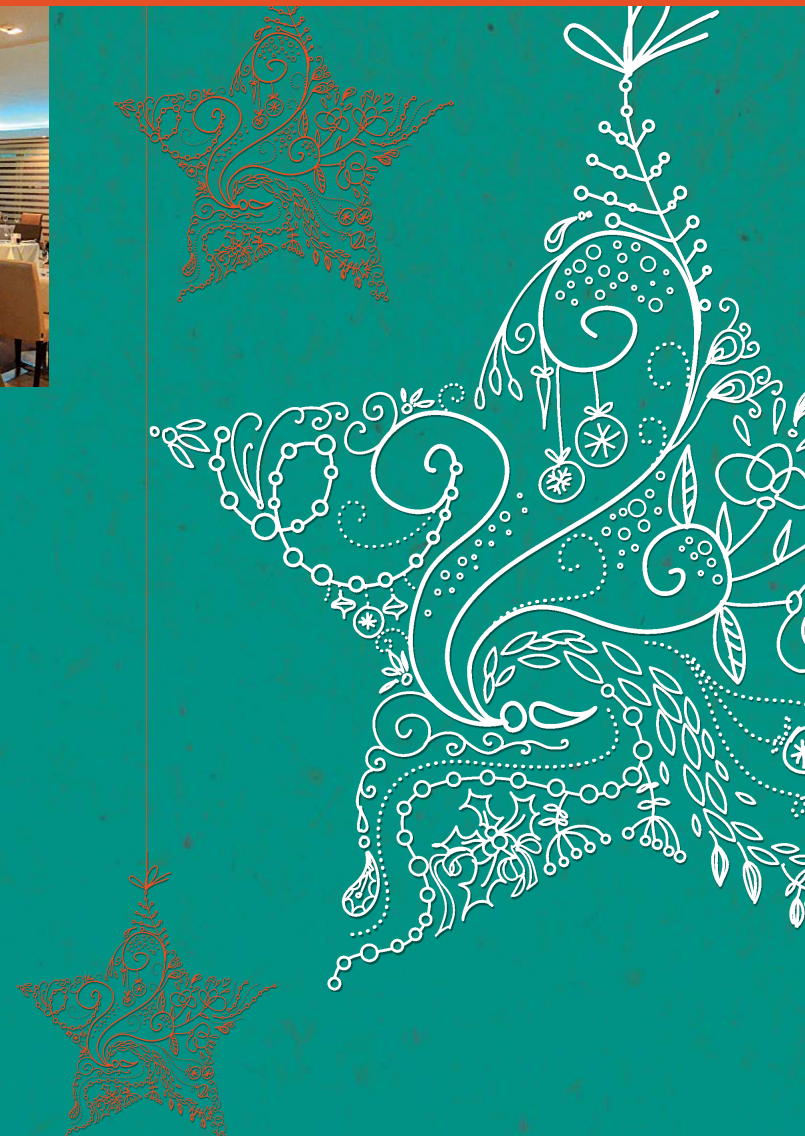
CHRISTMAS & NEW YEAR 2017



We accept most charge and credit cards.
All items subject to availability. E & OE

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seafront • alum chine

CHRISTMAS LUNCH MENU

Starters

MINISTRONE DI VERDURE

Traditional Italian vegetable soup served with toasted ciabatta bread

GNOCCHI AI QUATTRO FORMAGGI

Potato dumplings bound to a dolcelatte, pecorino, fontina and Parmesan sauce

SALMONE AFFUMICATO

Smoked salmon with a lemon dressing & crispy salad served with toasted ciabatta bread

Mains

INVOLTINI DI TACCHINO

Rolled turkey escalope filled with mince pork and cranberry, served with a rosemary & bacon jus accompanied by roasted potato & vegetables

ORATE IN CROSTA

Pan seared gilt head bream fillet with a herb, chili & bread crust set on a bed of sautéed spinach accompanied by vegetables & potatoes

LASAGNE DI VERDURE E PESTO GENOVESE

Vegetables lasagne with basil pesto cream sauce topped with béchamel & glazed mozzarella accompanied by toasted garlic bread

Desserts

CHOCOLATE YULE LOG

SELECTIONS OF ICE CREAMS

TIRAMISU

to finish

COFFEE & MINCE PIES

PRICES & AVAILABILITY

VESUVIO CHRISTMAS LUNCH MENU

Served Monday to Friday from 1st to 23rd December
12 noon to 2.30pm (last order)

Booking & pre-order required ★
£17.95 per person

VESUVIO CHRISTMAS DINNER MENU

Served Thursday to Saturday from
1st - 23rd December from 6pm

Saturday £25.95 per person
Thursday & Friday £23.95

Booking and pre-order required for parties of 5 people or more ★

★ You can give your pre-order by telephone, email, post or by hand. If sending by post or hand please note the quantities of each dish in the boxes to the right of the specific dish.

A deposit of £5pp is required upon booking, this will be deducted from your final bill at the end of the meal.

VESUVIO NEW YEAR'S EVE MENU WITH LIVE MUSIC

New Year's Eve Dinner served from 7pm
£64.95 per person - Early Booking Essential ★

★ A deposit of £15pp is required upon booking, this will be deducted from your final bill at the end of the meal.

CHRISTMAS EVENING MENU

Starter

MINISTRONE DI VERDURE

Traditional Italian vegetable soup served with toasted ciabatta bread

POLENTA FRITTA CON FEGATINI DI POLLO

Fried polenta topped with sautéed chicken liver accompanied by a mulled wine reduction

STRUDEL DI RICOTTA, PECORINO E CARCIOFI

Filo pastry strudel filled with ricotta, pecorino cheese & artichokes accompanied by a raspberry & balsamic vinegar dressing

Main Course

INVOLTINI DI TACCHINO

Rolled turkey escalope filled with minced pork & cranberry stuffing served with a rosemary & bacon jus accompanied by vegetables & potatoes

FILETTO DI BRANZINO CON FINOCCHI E POMODORINI

Pan seared sea bass fillet set on a bed of sautéed fennel & sun dried tomato served with a pink peppercorn dressing accompanied by vegetables & potatoes

RAVIOLI AL CINGHIALE

Pasta parcels filled with wild boar and pecorino bound to wilted rocket, juniper berry & rosemary butter

RISOTTO AL GORGONZOLA E NOCI

Arborio rice with Gorgonzola and walnuts served with toasted garlic bread

Desert

SELECTION OF DESSERTS FROM THE COUNTER

SELECTION OF ICE CREAMS

to finish

COFFEE & MINCE PIES

SPECIALS

Look out for our special Winter Offers
Please check our website www.vesuvio.co.uk
for more details (Terms & conditions apply)
Valentines Menu available in January. Please check
our website for details: www.vesuvio.co.uk