



CHRISTMAS MENU

STARTER

Antipasto misto

Mixed platter with Parma ham, spicy salami, bresaola, gorgonzola, parmesan, bruschetta, garlic bread

Avocado appetitoso

Smoked salmon, avocado, tomatoes and small peeled prawn cocktail

Cotechino e lenticchie

Italian slow cooked pork sausage served with lentils

Fritto misto

Deep fried squid, white bait and prawns

Parmigiana (V)

Fried aubergine with tomato sauce, mozzarella, parmesan and basil

3 courses meal £38,90

12,5% discretionary service charge will be added to the bill

Available from 11/11/24 to 22/12/24
only on preorder 48h in advance
at ilposto316@gmail.com
or 02078345270



MAIN COURSE

Agnolotti di carne

Homemade stuffed pasta with braised beef served with fondo bruno (meat glaze)

Lasagna

Homemade beef lasagna with bolognese sauce, white sauce and parmesan

Ravioli di baccalà e cavolo nero

Homemade ravioli filled with cod and cavolo nero served with butter sauce and crispy cavolo nero

Tortelli in salsa Aurora (V)

Homemade stuffed pasta with ricotta and spinach served in salsa Aurora

Involtini di vitello alla parmigiana

Panfried rolled veal stuffed with aubergine, mozzarella, parmesan served in tomato sauce with roasted potatoes

Tacchino di Natale

Roasted turkey served with pigs in blanket and potatoes

Grigliata di pesce

Mixed grilled fish served with sauteed spinach



DESSERT & COFFEE

Christmas pudding

Lemon sorbet

Panna cotta

Tiramisu