

# CHRISTMAS PARTY MENU

## STARTERS

### GARLIC BREAD WITH MOZZARELLA 🌱 GF\*

Hand-stretched pizza dough baked with plenty of garlic and parsley topped with mozzarella

### TOMATO BRUSCHETTA 🌱 GF\*

Crisp toasted ciabatta topped with cherry tomatoes, red onion, balsamic glaze & basil pesto. Add Burrata +3.00

### HUMMUS & FLATBREAD 🌱

Smooth and rich hummus, finished with freshly chopped parsley and served with warm flatbread

### STUFFED MUSHROOMS 🌱

Stuffed with mozzarella, mascarpone, sweet roasted peppers, wilted spinach and panko breadcrumbs, served with a rocket salad

### GARLIC BREAD WITH TUSCAN SAUSAGE, BRIE & SAGE

Sausage stuffing & brie garlic bread finshed with cranberry ketchup and crispy sage

### HOT HONEY GLAZED GIANT MOZZARELLA STICKS

Hot melting cheese in golden breadcrumbs with loads of freshly grated parmesan, marinara sauce & basil pesto

### CALAMARI

Crispy calamari served with our tangy pestonnaise dip

**Go large +3.50**

#### SOMETHING FOR THE TABLE? ADD A SHARING STARTER

#### OLIVES 🌱 GF

House mix of green and black olives

#### SHARING BRIE, MOZZARELLA & CRANBERRY DOUGH BITES 🌱

Brie, mozzarella & balsamic onion dough bites served with cranberry ketchup

#### WARM FOCACCIA BREAD 🌱

Toasted focaccia bread served with olive oil and balsamic vinegar

## MAINS

### CHRISTMAS CARBONARA

Spaghetti in a creamy sauce with roast turkey, sausage stuffing and garnished with pigs in blankets and crispy sage stuffing  
Add chicken +3.00

***A Festive Special***

### SPAGHETTI CARBONARA GF\*

Spaghetti in a creamy sauce with pancetta, crispy prosciutto and Italian cheese  
Add chicken +3.00  
Make it oven-baked with chicken & lots of cheese +4.00

### SPAGHETTI BOLOGNESE GF\*

Spaghetti topped with succulent beef and pork ragu Bolognese sauce, a true Italian classic

### PLANT-BASED SPAGHETTI BOLOGNESE 🌱 GF\*

Spaghetti topped with meat-free Bolognese in a rich tomato sauce

### SPAGHETTI WITH KING PRAWNS GF\*

Juicy king prawns in a sweet tomato sauce with a generous helping of garlic and red chilli

### CRAB & LOBSTER RAVIOLI (+3.00)

Handmade ravioli filled with crab and lobster, served in a velvety rich lobster bisque with prawns and cherry tomatoes. Finished with a handful of peppery rocket

### CHRISTMAS CALZONE

Turkey, mozzarella, brie, crispy stuffing & pigs in blankets with cranberry ketchup. Served with a side salad

***Chef's Festive Favourite***

### ARRABBIATA 🌱 GF\*

Rigatoni pasta in our sweet and spicy pomodoro sauce with a generous helping of garlic and red chilli  
Add Burrata +3.00, chicken +3.00 or both +5.00

### LASAGNE

Tender braised beef in a rich ragu, layered with pasta sheets, Béchamel, cheddar and creamy mozzarella

### GOAT'S CHEESE AL FORNO 🌱

Rigatoni pasta in creamy goats cheese baked with pomodoro, roasted red pepper, red onion, spinach and mozzarella.  
Topped with basil pesto

### MEAT LOVERS PIZZA 🌱 GF\*

Prezzo three meat special, pepperoni, chicken, smoked pancetta, mozzarella and rich tomato sauce

### THE VEGGIE ONE PIZZA 🌱 GF\*

A medley of roasted red peppers, mushrooms, spinach and red onion, layered with creamy mozzarella on a rich tomato base

### GARLIC PRAWN AND PESTO PIZZA GF\*

Juicy king prawns with a garlic and parsley blend, topped with mozzarella, finished with fragrant pesto and fresh rocket

### CHRISTMAS PIZZA

Turkey, brie, crispy stuffing, pigs in blankets on a rich tomato base and topped with cranberry ketchup & crispy sage

***Guest's Festive Favourite***

### MARGHERITA PIZZA 🌱 🌱 GF\*

Rich tomato sauce, topped with creamy mozzarella and fresh, fragrant basil

### CHICKEN CAESAR SALAD

Crisp baby gem, tender chicken and prosciutto, tossed in caesar dressing with ciabatta croutons and a generous grating of parmesan

### CHICKEN MILANESE (+3.00)

A lightly breaded chicken breast, fried until golden and crispy, with grilled lemon, finished with Italian cheese  
SERVED WITH YOUR CHOICE OF: SPAGHETTI POMODORO OR HOUSE FRIES WITH ROCKET AND A CALABRESE DIP

### TUSCAN BEEF & MASH (+3.00)

Slow-braised featherblade of beef in a rich gravy, served with creamy mashed potatoes and tenderstem broccoli

### THE SPICY ONE PIZZA GF\*

Spicy 'nduja, pepperoni, rich tomato sauce and mozzarella, finished with red chillies and drizzled with honey

## SIDES

HOUSE FRIES 🌱 CHILLI GARLIC CHEESE FRIES 🌱 TRUFFLE FRIES 🌱 SMALL GARLIC BREAD 🌱 (Add Mozzarella +1.25)  
WARM FOCACCIA BREAD 🌱 BABY CAESAR SALAD 🌱 GF TENDERSTEM BROCCOLI 🌱 MIXED LEAF SALAD 🌱 GF  
GARLIC ROASTED POTATOES 🌱 HONEY GLAZED PIGS IN BLANKETS GF

## DESSERTS

### HOT CHOCOLATE FUDGE CAKE 🌱 GF

Rich warm chocolate fudge cake, topped with salted caramel and chocolate sauce and a crumbled Cadbury Flake.  
Served with a scoop of vanilla ice cream

### STICKY TOFFEE PUDDING 🌱

Luxurious sponge in warm caramel butterscotch sauce served with a scoop of vanilla ice cream

### LOTUS BISCOFF CHEESECAKE 🌱

Our twist on the classic banoffee pie. Light cheesecake, topped with a Biscoff biscuit crumb, served with fresh banana and drizzled with chocolate sauce

### CINNAMON SWIRL CHEESECAKE 🌱

Caramalised digestive base, cinnamon cream cheese frosting, light vanilla sponge served with cherry compote & chocolate sauce

### TIRAMISU 🌱

A classic Italian tiramisu made of ladyfinger biscuits soaked in coffee, layered with rich mascarpone cream and dusted with cocoa

### FRESHLY COOKED NUTELLA DOUGHNUT BALLS 🌱

A stack of hot and fresh house sugar glazed doughnuts served with a Nutella dip

#### Allergies & Nutrition

Please inform us of any specific dietary requirements before ordering. If you have an allergy, intolerance or want to learn more about our nutritional values, please scan the QR code or ask a team member. Adults need around 2000 Kcals a day. Please inform us of any specific dietary requirements, including allergies and intolerances, before ordering. Our menu descriptors do not include all ingredients or allergens. 🌱  
\* Vegetarian option available upon request 🌱 \* Vegan option available upon request - these dishes are made with vegetarian and vegan ingredients, however there is a risk of cross contamination with products of animal origin, please refer to the allergy menu for further information.

GF \* Gluten free option available upon request. Our processes for making gluten free dishes have been accredited by Coeliac UK. Our suppliers and kitchens handle numerous food and drinks containing allergens. Whilst we have strict controls in our kitchens, please be aware that all our food is prepared and cooked in the same kitchen. However, processes are in place to ensure that meals on this menu are gluten free. Gluten free describes foods that contain gluten at a level of no more than 20 parts per million (ppm) . Our meat and fish dishes may contain small bones. Olives may contain stones.





# *A Very Merry Prezzo Italian Christmas!*

**A LITTLE MORE TWINKLE. A LOT MORE TIRAMISU.**