



**LA PIZZA PAZZA CHRISTMAS LUNCH R375pp**  
**KIDS UNDER 12YRS ORDER OFF ALA CARTE MENU**

**Starter:**

**Trio of Snails**

9 Snails done 3 ways in the wood fire oven – Champagne garlic butter, Brandy mozzarella and gorgonzola.

**Fegatini di Pollo**

Chicken livers pan fried with garlic, chilli and onions served in a creamy Napoli sauce.

**Roquefort & Grapefruit salad**

Fresh garden greens topped with Roquefort cheese, juicy grapefruit slices dressed with pine nuts and a zesty homemade vinaigrette.

**Beef Fillet tartare**

Diced beef fillet flavoured with red pepper corns, coarse salt and rosemary served on a bed of fresh rocket and drizzled with balsamic reduction.

**Mains:**

All mains served with your choice of Mushroom risotto, Stir-fry vegetables, Garden salad or chips.

**Dorado & Prawn Combo**

Fresh line caught Dorado topped with 4 prawns and a creamy beau blanc sauce.

**Rollo Chicken Fillet**

Rolled chicken breast stuffed with pureed olives, feta, mushrooms and garlic

**Pepper Crusted fillet or Dijon fillet**

Pepper crusted beef fillet topped with Danish feta and a Red wine reduction or decked with a Dijon mustard sauce , feta , bacon and avo.

**Parmigiana di Melanzane (v)**

Layers of brinjal, Napoli sauce, fresh basil, mozzarella & parmesan cheese baked in the wood fire oven.

**Beef Lasagne**

Lasagne sheets layered with Lean beef mince ,Napoli sauce & fresh Basil

**Panzerotti alla Zuca / Spinach & Ricotta cheese**

Pillows of pasta stuffed with spinach and Ricotta cheese or mushroom & butternut, smothered in a creamy Napoli sauce

**Dessert:**

**Homemade Lavender & Fudge ice-cream**

**Chocolate Mousse**

**Chocolate brownie**

**Tiramisu**