

# ELIANO'S FESTIVE SPECIAL BOARD

AVAILABLE THROUGHOUT DECEMBER EXCLUDES 31<sup>ST</sup> DEC

## Starters

- **MUSSELS** - Fresh mussels gently steamed with onions and garlic olive oil white wine and fresh parsley finished with either spicy tomato or cream.  
**£6.95**
- **MELON & PARMA HAM** **£5.50**
- **ZAMPONE E LENTICCHIE** – An Italian speciality, sausage made with pigs trotters pork and herbs served on brown lentils with a piquant sauce.  
**£6.50**
- **PICCIONE** – Pigeon breast pan fried sat upon grilled black pudding spiced apple topped with crispy pancetta marsala wine reduction. **£6.95**
- **FRESH FILLED PASTA OF THE DAY**

## Main Course

- **SEABASS** - Seasoned with olive oil sea salt white wine and lemon juice. **£15.95**
- **PETTO DI POLLO** – breast of free range chicken roasted Mediterranean vegetables mozzarella cheese and tomato and garlic sauce.  
**£13.95**
- **PORCHETTA** – Confit of belly pork on sautéed spinach with a cider and calvados sauce. **£15.95**
- **CODA DI BUE** – Slow cooked oxtail and braised shin of beef in a red wine and herb sauce served on creamy mash and thyme dumplings.  
**£16.95**
- **BALOTINA DI POLLO** – Filleted leg of free range chicken filled with king prawns with arrancino and a lobster and prawn sauce. **£12.95**
- **AGNELLO ALLA ROSMARINO** – Rump of welsh Lamb pan roasted with wild rosemary & garlic red wine jus. **£16.95**

- **ANATRA** – Half wild duck slow cooked served in a duck and red currant sauce.

**£15.95**

- **MIXED GAME BIRDS** – Breast of pheasant, grouse and pigeon served with a fruity game sauce and barley risotto.

**£16.95**