

VECCHIA BOLOGNA FESTIVE MENUS

Lunch 19.95pp

Dinner 24.95pp

Roast butternut squash & sage soup 5 V *

Crostone di Salmone - toasted ciabatta bread with smoked salmon & cream cheese 7

Chargrilled zucchini rolls stuffed with ricotta cheese pine kernels with a hint of lemon zest 7 V *

Paté di Campagna. A rich smooth home-made chicken liver and porcini mushroom paté served with toasted crostini 7.5 *

Traditional Christmas Turkey
With sage & onion stuffing, pigs in blanket sausages, cranberry jam served with its own gravy. V+P 14

Trancio di Salmone
Pan fried with butter, parsley white wine & garlic. V+P 14 *

Roasted beef silverside
With garlic, rosemary & Chianti red wine reduction V+P 13 *

Penne al Tonno & Zenzero
A traditional Italian tuna sauce with a hint of ginger 11

Spaghetti dello Chef
Pasta with cherry tomatoes, chilli, extra virgin oil, topped with parmesan cheese shavings and fresh rocket 11 V *

Traditional Italian Tiramisú served with pouring cream 6.5

Vanilla gelato from "The Best Gelato Co." of Bridge of Allan. 5.5 *

Home-made sticky toffee pudding served with home-made vanilla gelato 6.5

This menu is not available on Sundays.

V+P Course served with roast potatoes & seasonal vegetables.

Minestrone alla Genovese Italian vegetable soup. V *

Paté di Campagna. A rich smooth home-made chicken liver and porcini mushroom paté served with toasted bread

Prawn Marie Rose with little gem lettuce and fresh avocado *

Scottish smoked salmon with tiger prawns, mixed crispy salad leaves & home-made chilli ginger jam *

Traditional Christmas Turkey
With sage & onion stuffing, pigs in blanket sausages, cranberry jam served with its own gravy V+P

Gamberi alla Provenzale
Fresh king prawns in a delicate tomato, garlic & cream sauce served with rice *

Cotoletta alla Bolognese – Tender breaded pork loin golden fried topped with Mortadella & melted mozzarella V+P

Risotto ai Funghi porcini & thyme
Arborio rice with wild porcini and parsley topped with parmesan shavings *

Linguine con Orata e crema di Peperoni
Pasta with a seabream and roasted peppers sauce

Traditional Italian Tiramisú served with pouring cream

Vanilla gelato from "The Best Gelato Co." of Bridge of Allan *

Hot Oreo cookie brownies served with home-made vanilla gelato

This menu is not available on Saturdays.

V+P Course served with roast potatoes & seasonal vegetables.

Dishes marked with * can be altered to suit gluten intolerant persons. Due to logistical reasons we only stock limited gluten free produce, we ask you to refrain from ordering it unless you're gluten intolerant.

You are advised to make your server aware at time of order.

Menu may be subject to alterations and changes without prior notice if the chef requires to do so.

Christmas pudding is only available on prior arrangement on parties larger than 20