

New Year's Menu

Starters

Antipasto Italiano

Selection of Italian artisan cured meats. With olives, Parmesan shavings, breadsticks.

Insalata di Pollo

Warm smoked chicken served on a bed mixed leaves and house dressing.

Gamberoni all'Aglio

King Prawns cooked with garlic, fresh chilli, white wine and a touch of tomato sauce.

Mozzarelline Salad

Baby Mozzarella balls served on a bed on rocket salad, sun-dried tomatoes, balsamic dressing and fresh basil.

Main Courses

Pollo alla Senape

Chicken breast cooked with mixed mushrooms in a creamy Mustard sauce

Pesce Spada

Sword Fish cooked with garlic, olives, capers, white wine and tomato sauce

Tagliata di Manzo

Sirloin Steak sliced, cooked medium/rare and served on a bed of rocket with cherry tomato, parmesan shavings and Aged Balsamic Vinegar of Modena

All above meals are served with vegetable an potatoes

Raviolacci Branzino e Agrumi

Fresh Ravioli pasta parcel, filled with seabags and citrus fruit cooked with olive oil, fresh basil, cherry tomatoes and finish with rocket leaves

Pizza and Pasta or Vegetarian dishes available

Desserts

Sticky Toffee Pudding served with gelato

Homemade Panna Cotta

Italian Gelato (ice-cream)

Hot Chocolate Fudge Cake served with cream or ice-cream

A la carte menu' available lunch time 1pm till 5pm

£69pp

From 6.30 till late With resident DJ.
To be paid in full prior to event.
The table is yours for the whole evening

We are open during Lunchtime
in December for pre-booked
parties of 20 people
or more

Wishing you a very Merry
Christmas
and we look forward to seeing
you in 2021-2022

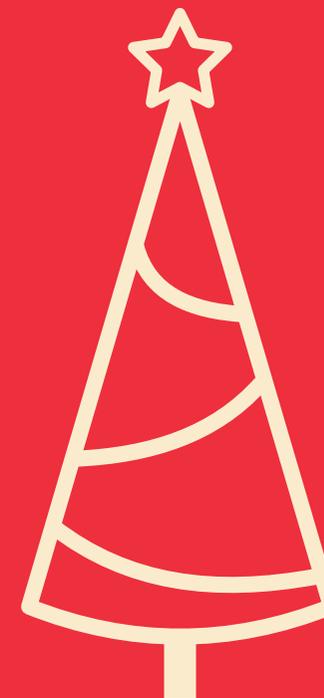
from Romano's

Allergen Advice

All our food is prepared in a
kitchen where nuts, gluten and
other allergen are present and
our menu' does not include
all ingredients. If you have
an allergy please let us know
before ordering.

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www.romanosrestaurant.co.uk

ROMANO'S Festive Menu



Christmas Menu 2021

ROMANO'S
Restaurant & Wine Bar

Festive Menu

Available from 29th November till 30 December 2021 - Not available on Christmas Day

Starters

Minestrone Soup

Served with bread and butter

Pate' della Casa

Chicken liver pâté served with toast and cranberry sauce

Formaggio di Capra

Grilled goat cheese served with mixed leaves and balsamic dressing

Bruschetta

Marinated fresh tomato with olive oil and garlic served on toasted bread

Alette di Pollo

Chicken wings cooked with onions, mushrooms, chilli and tomato sauce

Melone e Frutta

Melon with fresh fruits

Funghi Ripieni

Stuffed mushrooms

Main Courses

Tacchino Tradizionale

Roast Turkey served with homemade gravy

Pollo alla Crema

Chicken breast cooked with onions, mushrooms, white wine and cream sauce

Salmone in salsa rosa

Fresh Salmon cooked with white wine, cream and a touch of tomato

Beef Mexicana

Strips of rump steak cooked with onions, mushrooms, peppers, demi-glace, fresh chilli and red wine sauce. Served with rice.

All above meals are served with vegetable and potatoes

Tortelloni di magro

Pasta parcels filled with spinach and ricotta cheese with mushrooms and cream sauce

Penne all'arrabbiata

Pasta with onions, spicy Salami, chilli and tomato sauce

Pizza Vegetariana

Onions, peppers and mushrooms

Pizza Calabrese

Spicy Salame

Pizza Capricciosa

Ham and Mushrooms

Desserts

Homemade Tiramisu'

Chocolate Fudge Cake

Summer Brulee Tart

Lunchtime **£23.90pp** - Dinner **£25.90pp (Fridays & Saturdays; Dinner £27.90pp)**
Party bookings: Bookings of 8 people or more require a non-refundable deposit of **£10pp**. Cash only.

Christmas Day Menu

Starters

Insalata D'Anatra

Warm smoked duck salad served with mixed leaves and parmesan shavings

Zuppa dello Chef

Homemade Soup served with fresh bread.

Trio di Pesce

Smoked Salmon, Prawns, and Crayfish served with salad leaves and Marie Rose sauce.

Prosciutto & Bufala Mozzarella

Parma Ham and Bufala Mozzarella served with fresh bread

Formaggio di Capra

Baked Goat Cheese with mixed leaves, Romano's dressing and served with caramelised onions

Main Courses

Tacchino Tradizionale

Roast Turkey served with homemade gravy

Bistecca ai porcini

Tender Sirloin steak cooked to your liking in a creamy porcini mushrooms sauce

Stincotto d'Agnello

Lamb shank slowly cooked with garlic, rosemary and mint sauce

Branzino Mediterraneo

Fresh Sea Bass cooked with capers, cherry tomatoes, garlic, crayfish and white wine sauce

All above dishes are served with vegetable and potatoes

Ravioloni Ricotta di Bufala & Spinaci

Large pasta parcel filled with buffalo ricotta and baby spinach cooked with olive oil, cherry tomatoes, basil and finished with fresh rocket and Parmesan shavings

Pizza and Pasta or Vegetarian dishes available

Desserts

Christmas Pudding served with Brandy sauce

Cheesecake

Cheese & Biscuits

Italian Gelato

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Coffee

Cantuccini Biscuits

£65pp

(children under 12y £35)

£30pp non-refundable deposit required. Cash only.