Picasso Express

Christmas Menu

Starters

Bruschetta Pomodoro V Ve

Toasted ciabatta bread topped with cherry tomatoes, red onion, olives, fresh basil & basil oil

Polpette di Pomodoro

Oven baked beef meatballs cooked in our garlic, tomato & basil sauce

Mozzarella Parma GF

A whole ball of fresh mozzarella served with Parma ham, cherry tomatoes, rocket & basil oil

Gamberoni Picante GF

King prawns, served in their shells, cooked in a spicy garlic butter with fresh chillies

Funghi Salsiccia Crema GF

Garlic mushrooms in creamy garlic & white wine sauce with Italian sausage & shaved grana padano

Main Courses

Penne Picante Al Forno

Spicy pasta bake with sliced chicken breast, diced chorizo, red onion, fresh chillies and mozzarella

Spaghetti Gambero Rosé

Grilled prawn skewer served atop a bed of spaghetti in a creamy garlic & tomato sauce with roasted peppers and courgette

Pizza Parma Funghi

Stone baked pizza with mozzarella, Parma ham, mushrooms, caramelised onion & rocket

Tagliatelle Salsiccia Bianca

Tagliatelle pasta ribbons with Italian sausage, spinach & cherry tomatoes in a creamy garlic & white wine sauce

Risotto Melanzane V Ve GF

Diced aubergine, cherry tomatoes, roasted peppers & olives in our classic garlic & tomato sauce.
Made with Italian arborio rice

2 Courses £22.00
3 Courses £27.00

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Dessert

Gingerbread Cookie (V)

Warm & gooey gingerbread cookie, topped with vanilla gelato & candied pecans

Chocolate Fudge Cake (V)

Chocolate sponge cake layered with chocolate fudge icing, served with vanilla Gelato

Biscoff Waffle (Ve)

Belgian style vegan waffle served with Biscoff gelato & Biscoff sauce

Cocktails

Merry Mojito £12.00

Rum, lime juice, sugar syrup, fresh mint & cranberries. Topped with cranberry juice & soda,
Can also be made as a mocktail!

Salted Caramel Martini £12.00

Vodka, Baileys, & Salted Caramel syrup shaken together to create a warming, creamy cocktail.

Gin Bramble £10.00

Gin, Lemon juice, Orange juice & Grenadine, shaken & served over ice, with fresh Rosemary & Cranberries.
Can also be made as a mocktail