



Starter

Prosciutto e Melone

Parma ham and fresh melon

Zuppa d'Aragosta con Crostini

Lobster soup, served with croutons

Mussa di Mackerel

Mackerel terrine

Ostriche Fresche

Six fresh oysters

Pâté d'Oca Affocato al Drambuie

Duck pâté infused with Drambuie, served on a bed of rocket leaves with toast and butter

Main Course

Tacchino Farcito con Castagne al Forno

Traditional roast turkey with chestnut stuffing

Bistecca di Manzo alla Griglia o con Salsa Pepe

Grilled sirloin steak, optionally served with pepper sauce

Pollo alla Milanese

Chicken breast deep-fried in breadcrumb crumbs and served with spaghetti Napoli

Tortelloni Spinaci e Ricotta

Pasta stuffed with spinach and ricotta cheese, served in a cream and tomato sauce

Filétto di Spigola al Forno

Sea-bass fillet, oven-baked with cherry tomatoes, onions, white wine and herbs

All main courses served with vegetables and potatoes

Desserts

Budino di Natale

Christmas pudding with brandy sauce

Tronco di Cioccolato

Yule log

Panna Cotta con Fragole

Panna cotta served with strawberries

Caffé o Tè

Coffee or tea



LA CAMPANA



RISTORANTE CHRISTMAS FAYRE FOUR COURSE DINNER MENU

£28.50 per person

5th Dec – 31st Dec (excluding Christmas day)



*La Campana Ristorante
46 Calder Road, Bellsquarry, Livingston
Telephone 01506 465401*

*Deposit:
£10.00 per person*