



— Merry Christmas —

Di Maggio's

Festive Dinner

Starters

LENTIL SOUP

Home-made bacon and lentil soup, crusty bread

DI MAGGIO'S ALL STAR MEATBALLS

Our own recipe meatballs, baked in rich chilli-tomato sauce & melted mozzarella with garlic bread

WARM GOATS' CHEESE SALAD (V)

Toasted goats' cheese topped with caramelised onions and toasted pine nuts with seasonal leaves, roasted red peppers with an apple-cider vinaigrette

MINISTRONE (V)

Traditional fresh vegetable & tomato soup with crusty bread

PRAWN COCKTAIL

North Atlantic prawns, crisp iceberg lettuce, traditional Marie Rose dressing & crusty bread

ARANCINI (V)

Crisp-crumbed balls of risotto rice mixed with mozzarella & mushrooms served with caramelised onions, basil oil & Napoli dip

Mains

TURKEY INVOLTINI

Turkey breast wrapped in bacon with an apple and cranberry stuffing, chipolata, rosemary potatoes, seasonal vegetables, cranberry sauce & red wine jus

SALMON SALSA ROSA

Grilled fillet of Scottish salmon with fettuccine pasta in a light white wine-cream sauce & cherry tomatoes

CHICKEN MILANESE

Pan-fried breaded breast of chicken served with spaghetti in our Napoli sauce

RAVIOLI SALSA ROSA (V)

Pasta pillows stuffed with spinach and ricotta in a rich tomato sauce with a touch of cream, wilted spinach & cherry tomatoes

FETTUCCINE RUSTICA

Ground Italian sausage, roasted red peppers, sweet white onion in a rich tomato & chilli sauce with fettuccine

PIZZA HOT & SPICY

Hand-stretched pizza with our own recipe pizza sauce and melted mozzarella, topped with spicy ground Italian sausage, sweet white onion, roasted mixed peppers & red chilli

CHICKEN, CHESTNUT & MUSHROOM RISOTTO

Creamy Arborio risotto rice with roast chicken, chestnuts, woodland mushrooms & shaved Grana Padano

PRIME SIRLOIN STEAK

250g Scottish sirloin steak served with grilled tomatoes, mushrooms, classic fries and a rich cream & cracked peppercorn sauce (£5 Supplement)

PIZZA VERDURE MISTE (V)

Hand-stretched pizza with our own recipe pizza sauce and melted mozzarella, topped with baby spinach, courgette ribbons, roasted mixed peppers & spicy Roquito chilli peppers

Desserts

STICKY TOFFEE PUDDING

Dark & sticky toffee pudding served with butterscotch sauce & dairy vanilla ice cream

RED BERRY CHEESECAKE

Creamy vanilla cheesecake served with red berry compote & dairy vanilla ice cream

CHRISTMAS SUNDAE

A classic sundae with dairy vanilla ice cream, whipped cream, mini meringues, hot salted caramel sauce & chocolate flake

3 COURSE DINNER FROM £19.95
3 COURSE LUNCH FROM £14.95 (Fri & Sat £17.95)

See lunch menu online

Book your table at dimaggios.co.uk or call 0141 221 6100
163 West Nile Street, G1 3RL | 0141 333 4999

£10 deposit per person for tables of 8 or more, terms and conditions will apply, see website for details.