



Christmas Dinner 17/12/16
SVAGO Crwys Road | 7.30pm
3 courses - £20

Starters

Zappa Del Giorno (V)

Freshly made soup served with fresh bread

Polpette al Forno

Meatballs cooked in rich tomato sauce, fresh herbs, garlic and a touch of chilli

Coppa di Gambretti

Freshly peeled prawns served on a crisp bed of lettuce, topped with Marie Rose sauce

Mozzarella di Buffalo (V)

Soft and delicate buffalo mozzarella, basil infused extra olive oil and balsamic dressing

Fungi al Aglio (V)

Pan fried mushrooms with garlic and thyme

Calamari

Deep fried squid with parsley, lemon wedge and optional chillies

Mains

Penne con Salsiccia

Penne pasta with Italian sausage and mushrooms in a rich tomato sauce

Spaghetti al Salmone

Spaghetti pasta with smoked salmon, peas and dill in a cream and white wine sauce

Tagliolini al Fungi

Tagliolini pasta with wild mushrooms, leeks, cream and white wine, finished with truffle oil

Pizza Margherita with Two Toppings

Freshly prepared stone baked pizza topped with mozzarella and tomato with two toppings of your choice o suit your taste

Pollo Svago

Breast of chicken cooked with pancetta and in sun-dried tomato, garlic and cream sauce, served with seasonal vegetables and potato wedges

Hake

Hake fillet in lemon and parsley sauce served with seasonal vegetables and potato wedges

Sirloin Steak

8oz Welsh prime sirloin steak char grilled to suit your taste served with seasonal vegetables and potato wedges

Butternut Squash & Sage Risotto

Arborio rice with roasted butternut squash, sage and parmesan cheese

Desserts

Tiramisu

Sponge soaked in liqueur and espresso coffee layered with mascarpone cream and finished a dusting of chocolate

Profiteroles

Choux pastry balls filled with cream and topped with chocolate

Homemade Cheesecake

Digestive biscuit based topped with cream cheese and a festive twist

