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OUR MENU IS AVAILABLE
IN CHINESE. PLEASE ASK
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DG

CHRISTMAS DAY MENU

APERITIVO

GLASS OF DOCG ORGANIC PROSECCO

PRIMI

ZUPPA DI BARBAVIETOLE E CAROTE V

Roasted parsnip and carrot soup

PATÉ DI FEGATINI

Chicken and duck liver paté with toasted bread and a homemade chutney

CROCCHETTA DI PESCE

Freshly made haddock and salmon fishcakes, served with a homemade sweet chilli dip

BUFFALO MOZZARELLA E FIG

Buffalo mozzarella with fresh figs, Parma ham and honey

CAPELANTE CASERECCIE

Seared scallops topped with toasted breadcrumbs and parmesan

SECONDI

ACHINO ALLA CASALINGA

British turkey breast, chipolata sausage, carrots, sprouts, sage and chestnut stuffing, cranberry jam

RISOTTO CON BUTTERNUT V

Roasted butternut squash risotto with thyme and parmesan shavings

BRANZINO AL CARTOCCIO

Anglesey farmed sea bass with cherry tomatoes and ocean fresh clams, baked and served in foil

RAVIOLI DI SPINACHI V

Egg ravioli filled with ricotta & spinach in a butter & sage sauce

COSTATA AI FERRI

285g, 28 day aged British rib eye steak cooked in the Jospier and served with fries and garlic butter sauce
Upgrade to sirloin for £4, fillet £10

DOLCE

SELEZIONI DI FORMAGGI

Selection of cheeses served with fruit and celery

PANNETONE

Traditional Italian Christmas pudding served warm with custard

FONDENTE AL CIOCCOLATO

Warm chocolate fondant with homemade vanilla ice cream

TIRAMISÙ

Homemade classic with coffee and mascarpone

BUNDINO AL CARAMELLO

With a salted caramel sauce, honey combe pieces and vanilla ice-cream or clotted cream



@DONGIOVANNIMCR

Share the most wonderful time of the year with us online using the hashtag #DGXMAS21

