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# DG

## CHRISTMAS PARTY MENU

### ZUPPA DI BARBAVIETOLE E CAROTE V

Roasted parsnip and carrot soup

### POLPETTE ALLA CASERECCIA

Homemade meatballs cooked in a light cherry tomato sauce with fresh basil and homemade sourdough

### PATÉ DI FEGATINI

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

### BRUSCHETTA POMODORO V

Traditional Italian bruschetta made with cherry tomatoes, basil and red onions

## SECONDI

### RISOTTO AI FUNGHI V

Wild mushroom risotto with parmesan and truffle oil

### LASAGNE

Homemade classic with bolognese & béchamel sauce topped mozzarella, basil & tomato

### TACCHINO ARROSTO

British turkey with potatoes, carrots, sausages stuffed with sage served with gravy and cranberry jam

### SCALOPPINE AL FUNGHI

Pan fried veal escallops with mushrooms in a white wine and cream sauce. Served with seasonal vegetables

### SUPREMA DI POLLO

British chicken supreme served skin on and baked in the Jospier. Served with honey roasted root vegetables and rosemary gravy

## DOLCE

### TIRAMISÙ

Homemade classic with coffee and mascarpone

### PANNA COTTA

Homemade with cream and vanilla, topped with a winter berry compote

### CALAMARI

Hand cut squid rings lightly battered, served with a tartare dip

### CAPRESE V

Buffalo mozzarella served with beef tomatoes and fresh basil (*supplement + £1.50*)

### GAMBERONI GRIGLIATI

Pan fried king prawns with a lemon, butter and chilli sauce on toasted sourdough (*supplement + £3.00*)

### COSTATA DI FILETTO

200G British fillet steak cooked in the Jospier and served with fries and garlic butter sauce. *\*Served medium unless requested otherwise (supplement + £10)*

### CROSTATA DI SALMONE

Herb crusted Atlantic salmon served on a bed of lemon and chive sauce. Served with seasonal vegetables (*supplement + £3.00*)

### FILETTI DI BRANZINO

Pan fried Anglesey farmed sea bass fillet on a bed of spinach (*supplement + £3.50*)

### CRÈME BRÛLÉE

Homemade French custard, fresh raspberries with a caramelised sugar top, served with a homemade biscuit

### BUNDINO AL CARMELLO

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

### ICE CREAM / SORBET

Choose from our assorted flavours of homemade Italian ice cream. Please ask your server.



@DONGIOVANNIMCR

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

