

AN INSTITUTION

"THE ATTENTION TO DETAIL AND
FRESHNESS OF THEIR PRODUCE IS
OUTSTANDING."

I AM EXTREMELY IMPRESSED WITH THE
WHOLE TEAM AT DON GIOVANNI AND IT
ENCAPSULATES EVERYTHING THAT AN
AUTHENTIC INDEPENDENT ITALIAN
RESTAURANT SHOULD BE"

MULTI-MICHELIN STAR AND A A ROSETTE CHEF,
JEAN- CHRISTOPHE NOVELLI



EARLY BOOKING REWARDS

£50

GIFT VOUCHER
FOR ORGANISERS OF
PARTIES OVER 12 GUESTS*

£25

GIFT VOUCHER
FOR ORGANISERS OF
PARTIES 8 - 12 GUESTS*

T&C'S APPLY



DON GIOVANNI
SINCE 1984

COST OF LIVING WON'T STOP CHRISTMAS

CHRISTMAS BROCHURE 2023



@DONGIOVANNIMCR

#DGWONTSTOPCHRISTMAS



CHRISTMAS PARTY MENU

£39.50pp

PRIMI

ZUPPA DI BARBAVIETOLE ✓
Roasted parsnip & carrot soup

POLPETTE
Homemade meatballs cherry tomato sauce with fresh basil and homemade sourdough

PÂTE
Chicken and duck liver Paté with toasted bread and a homemade chutney

COCKTAIL DI GAMBERETTI
Prawn cocktail, marie rose sauce, baby gem lettuce

MOZZARELLA PARMA HAM
Sliced cured ham topped with mozzarella de buffola

SECONDI

RISOTTO CON VEGETALI
Mixed baby vegetable risotto topped with vegetarian parmesan cheese

TACCHINO ARROSTO
British turkey breast, chipolata sausage, carrots, sprouts, sage and chestnut stuffing served with cranberry jam

SUPREMA DI POLLO SORPRESA
Chicken breast wrapped in spinach, parmesan cheese asparagus sauce

COSTATA DI MANZO
Grilled ribeye steak, portobello mushroom and asparagus (+£7.50)

SALMONE E GAMBERETTI
Grilled fillet salmon, chive velouté (+£5.50)

DOLCI

TIRAMISÙ
Classic Homemade savoiardi biscuits, with coffee and mascarpone mousse

PANNA COTTA
Homemade cream & vanilla winter berry compote

BUNDINO AL CARAMELLO
Toffee sponge in a toffee sauce, vanilla ice cream

PROFITEROLES
Buns of choux pastry filled with custard Chantilly cream, chocolate sauce



CHRISTMAS DAY MENU

£72.50pp

CHILDREN UNDER 10 DINE FREE - T&C'S APPLY.



BOOK TODAY!

RESERVATIONS @DONGIOVANNI.UK.COM
0161 228 2482 | WWW.DONGIOVANNI.UK.COM
1 PETER HOUSE | OXFORD ST | MANCHESTER | M1 5AN

APERITIVO

GLASS OF DOCG ORGANIC PROSECCO
125ml

ANTIPASTI

ZUPPA DI BARBAVIETOLE E CAROTE ✓
Roasted parsnip and carrot soup

PATÉ DI FEGATINI
Chicken and Duck Liver Paté with toasted bread and a homemade chutney

GAMBERONI
Pan fried king prawns in lemon chilli, garlic and butter sauce

CARPACCIO MANZO
Thinly sliced British fillet steak, on rocket salad parmesan shavings with a home made dressing

PRIMI

RAVIOLI LOBSTER (SMALL)
Fresh filled pasta, lobster & ricotta cream, lobster bisque and chilli

RAVIOLI SPINACH (SMALL)
Fresh filled pasta with ricotta & spinach, butter and sage sauce

SECONDI

TACCHINO ALLA CASALINGA
British turkey breast, chipolata sausage, carrots, sprouts, Sage and chestnut stuffing served with cranberry jam

RISOTTO CON BUTTERNUT ✓
Truffle oil in roasted butternut squash

MERLUZZO E PATATE DAUPHINOISE
Pan-fried cod fillet on creamy sliced potatoes, cream and chive velouté

FILETTO AL FERRI
200G 28 day aged British fillet steak cooked in the Jospin served with fries and garlic butter sauce (+£10)

DOLCI

TIRAMISÙ
Classic Homemade savoiardi biscuits, in coffee mascarpone mousse

CRÈME BRÛLÉE
Homemade French custard, raspberries with caramelised sugar top

PROFITEROLES
Bun of choux pastry, filled with custard Chantilly cream and chocolate sauce

SELEZIONI DI FORMAGGI
Selection of cheeses served with chutney, fruit and celery