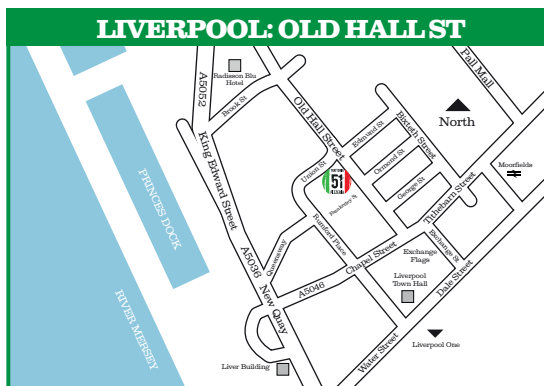


51 ITALIAN

Christmas Day



25-31 Old Hall Street Liverpool L3 9BS

0151 236 4739

info@51italian.com

Monday - Thursday: 12 - 9pm
(open Mondays during our Christmas Menu season!)

Friday - Saturday: 12 - 9.30pm

www.51italian.com

Party menu only available for parties of 4 or more.

Card details required to confirm booking.
Cancellations within five days and no-shows will be charged.

Most items on our menu are also available
Gluten-free and Dairy-free, Vegetarian and Vegan options also available for most courses.

If you have any special dietary requirements, intolerances or allergies please ask your waiter about our options.

Some products may contain traces of nuts.

WE'RE OPEN EVERY MONDAY UNTIL CHRISTMAS!

please note

After Christmas Day's fun, we'll be closed until 6 January
We look forward to welcoming you back in the New Year!



CHRISTMAS

25

TWO COURSE MENU

VERDE

£23.95

ADD A DESSERT FOR £5

TO START & SHARE

A Selection of Antipasti: Bruschetta, Garlic Breads (Cheese and Tomato), Olives, Beef Meat Balls, Mozzarella and Tomato

MAIN COURSES

Italian Chicken Stroganoff - Chicken Fillet with Mustard, Mushrooms and Cream served with Rice

Oven baked home-made Lasagne with Bolognese Sauce, Bechamel, Mozzarella and Parmesan

Home-made Ravioli filled with Ricotta and Spinach served with Creamy Mozzarella, Butter and Sage Sauce and Parmesan

Porchetta - Slow Roast Suckling Pig, served with Mash Potatoes, Seasonal Vegetables and a Light Apple Sauce

Any Stone Baked Pizza

ALL DESSERTS
£5 EXTRA

Classic Tiramisu - Mascarpone Cream on soaked Ladyfingers in Coffee, Chocolate Chips and Aromatic Wine, decorated with Dusted Cocoa

Baked Cheesecake with Berries Coulis

Zuccotto - Ice Cream Cake with Amaretto Syrup, Vanilla Cream, Chocolate Sauce, and Coconut Flakes

Lemon and Lime Posset with Shortbread Biscuits and Berries Coulis

Warm Chocolate Brownie served with Vanilla Ice Cream

Mixed Ice Creams or Sorbets

MENU

BIANCO

£27.95

ADD A DESSERT FOR £5

TO START & SHARE

A Selection of Antipasti: Bruschetta, Garlic Breads (Cheese and Tomato), Olives, Beef Meat Balls, Mozzarella and Tomato

MAIN COURSES

Traditional Roast Turkey with all the Trimmings, Roast Potatoes and Seasonal Vegetables

Goat's Cheese and Sundried Tomato Ravioli - slow cooked Shallots, Concassé Tomato and Garden Peas in White Wine Butter Sauce

Italian Beef Stroganoff - Strips of Beef Fillet with Mushrooms, Mustard, Cream and Paprika, served with Rice

Pollo Diavola - Grilled Chicken Breast with fresh Chilli, Sweet Chilli and Tomato Sauce, served with Chunky Chips and Seasonal Vegetables

Grilled Salmon Fillet with Prawns, Cream, Tomato and Dill Sauce, New Potatoes & Seasonal Vegetables

Parmigiana - Aubergines baked with Tomato Sauce, Mozzarella, Parmesan and Garlic

TO FINISH

Dessert Wine, Limoncello, Amaretto or Sambuca

Booking conditions apply for all party bookings.
Special dietary menu options available.
Please see reverse.

MENU

ROSSO

£44.95

ADD A DESSERT FOR £5

STARTERS

King Prawns, Chilli, Garlic, Parsley, White Wine and Cherry Tomato on Puglian Bread, served with Rocket

Pan fried Chilli Beef Fillet Strips on Home Made Focaccia Bread with Onions, Peppers, Sweet Chilli and a drizzle of Extra Virgin Olive Oil

Burrata Pugliese served with Roasted Pepper Salsa, mixed Cherry Tomatoes and grilled Focaccia

Chicken Liver Paté, Caramelised Onions and toasted Brioche

Grilled Tuna with mixed Vegetables Salmoriglio dressing, Extra Virgin Olive Oil and Homemade Focaccia

MAIN COURSES

Traditional Roast Turkey with all the Trimmings, Roast Potatoes and Seasonal Vegetables

Lobster Ravioli served with Cream, Tomato, Prawn and Dill Sauce

Lamb Shank slow cooked and served with Rosemary Lamb Sauce served with Mashed Potatoes and Seasonal Vegetables

Beef Saltimbocca - Panfried Beef Escalope with Butter and Sage Sauce served with New Potatoes, Seasonal Vegetables and a drizzle of Extra Virgin Olive Oil

Parmigiana - Aubergines baked with Tomato Sauce, Mozzarella, Parmesan and Garlic

TO FINISH

Dessert Wine, Limoncello, Amaretto or Sambuca