

Christmas Opening Times

24th Christmas Eve - Open as normal (a la carte menu)

25th Christmas Day - Open from 1pm to 3pm (set menu)

(Bookings Only)

26th Boxing Day - Closed

27th - 30th - Open as normal

31 st New Year's Eve - Open from 5pm to 10pm

(a la carte menu only)

1st New Year's Day - Closed

2nd January - Open as normal

amic
ristorante

*Wishing everyone a Merry
Christmas and a Happy New
Year, we look forward to seeing
you all in 2019*

Join us this
CHRISTMAS 2018

amic
ristorante

T 01535 610699

105-107 East Parade, Keighley BD21 5HU

Christmas Party Menu

Compulsory for all parties 15 or above - 2 sittings available
 1st sitting - 5pm-6pm (the table is required back after 2 hours)
 2nd sitting - 8:15pm onwards

A Pre-Order & £10 deposit p/p is required to secure the booking

Sunday-Thursday 2 courses £17.99 & 3 courses £19.99

Friday - Saturday 2 courses £19.99 & 3 courses £22.99

Antipasti (starters)

- Antipasto (gf)(may contain nuts)**
A selection of Italian cured Parma ham, salami & spicy pepperoni with mortadella & marinated olives
- Cocktail di Gamberi e Salmone (gf)**
A generous portion of fresh Atlantic prawns & smoked salmon on a bed of lettuce, drizzled with Marie rose sauce & paprika
- Meatballs al Forno (veggie/vegan meatballs available)**
Homemade beef meatballs in a pepper, onion, chilli & tomato sauce
- Brie e Mozzarella Milanese (v)**
Deep fried, bread-crumbed wedge of mozzarella & brie with a tomato Neapolitana sauce
- Funghi all' Aglio (gf)(v)(vegan option available)**
Sautéed mushrooms in a garlic, parsley, cream & white wine sauce

Secondi Piatti (main course)

- Tacchino di Natale**
Traditional Christmas roast turkey dinner with sage & onion stuffing balls, pigs in blankets, Yorkshire puddings, roasted mixed vegetables, potatoes, cranberry sauce & gravy
- Sfogliata di Funghi (v)(vegan option available)**
A creamy mushroom & chestnut pie with short crust pastry served with sage & onion stuffing balls, Yorkshire puddings, roasted mixed vegetables, potatoes & gravy
- Seabass e Gamberoni (gf)**
Fresh baked seabass fillet topped with king prawns in a delicate lemon, garlic & white wine sauce, served with mixed roasted vegetables & potatoes
- Pollo Boscaiola (gf)(veggie/vegan chicken available)**
Fresh chicken breast with mushroom & olive in a red wine & tomato sauce, served with mixed roasted vegetables & potatoes
- Pizza Natale (v)(vegan mozzarella available)**
A hand stretched, stone baked, wood fired 12" pizza with a choice of 3 toppings
- Penne Salsiccia (veggie/vegan option available)**
Penne pasta with fresh Italian sausage, onion & mushroom in a spicy tomato sauce
- Rump al Pepe (£3 supplement)(gf)**
Prime 9oz rump steak cooked to your liking in a cream, peppercorn & brandy sauce, served with shoestring fries

Dolci (desserts)

- Hot Christmas pudding & brandy sauce (vegan option available)
- Homemade Tiramisu & cream
- Crème Brule (gf)
- Lotus Biscoff cheesecake & cream (vegan option available)
- Chocolate covered profiteroles & cream

Please write the amount of each course required in the box on the left

Name:

No. of guests: Tel:

Date: Time:

An optional 10% service charge will be added to the bill which will go to your serving staff

Christmas Day Menu

5 course set menu - 4 Sittings available only

12noon / 1pm / 2:30pm / 3:30pm earlier tables required back after 2 hours

Adults £49.99 - Children under 10 £24.99

A pre order & £20 deposit p/p required in advance

Aperitif Prosecco on arrival

Antipasti (starters)

- Frittura di Pesce**
Deep fried coated squid rings, king prawns & whitebait served with a wedge of lemon & homemade tartar sauce
- Burratina Affumicata (gf)(veggie option available)**
Smoked fresh burrata cheese with Parma ham, olives & toasted crostini
- Fiori di Zucca (v)(vegan option available)**
Deep fried coated courgette flowers served with a garlic mayonnaise dip
- Polpette e Salsiccia (veggie/vegan meatballs available)**
A duo of homemade beef meatballs & Italian sausage in a mixed pepper, onion, chilli & tomato sauce
- Tonno Aff Tranci (gf)**
Thinly sliced smoked tuna carpaccio drizzled with extra virgin olive oil, lemon & a caper vinaigrette topped with fresh rocket

Secondi Piatti (main course)

- Tacchino di Natale**
Traditional Christmas roast turkey dinner with sage & onion stuffing balls, pigs in blankets, Yorkshire puddings, roasted mixed vegetables, potatoes, cranberry sauce & gravy
- Sfogliata di Funghi (v)(vegan option available)**
A creamy mushroom & chestnut pie with short crust pastry served with sage & onion stuffing balls, Yorkshire puddings, roasted mixed vegetables, potatoes & gravy
- Ribeye Funghi Selvatici (gf option available)**
Prime 9oz ribeye steak cooked to your liking in a wild mushroom, red wine & demi glaze sauce, served with shoestring fries
- Sogliola al Limone (gf)**
Fresh lemon sole fillets cooked in a delicate garlic, lemon & white wine sauce, served with saffron rice
- Linguine Gamberi e Vongole (gf option available)**
Linguine pasta with fresh venus clams & king prawns tossed together in a light cherry tomato, garlic & white wine sauce
- Risotto con Funghi Misti (gf)(v)(vegan option available)**
Italian arborio rice, pan fried with mixed wild mushrooms, garlic, cream, shallots & white wine

Dolci (desserts)

- Hot Christmas pudding & brandy sauce (vegan option available)
- Homemade Tiramisu & cream
- Crème Brule (gf)
- Lotus Biscoff cheesecake & cream (vegan option available)
- Chocolate covered profiteroles & cream

A choice of teas or coffee

Name: Time:

No. of guests: Tel:

A 10% service charge will be added to the bill which will go to your serving staff