

## *Christmas at La Pergola Restaurant*

From the 3RD of December until the 21ST of December our Christmas Menus will be available to pre-booked groups of diners of 8 or more.

For groups of 20 or more our Private Dining area may be available, and for larger parties, it may be possible to have exclusive use of the venue.

For full details please call and speak to Rosa.

If you would like to make a reservation, please contact us either by email [enquiries@lapergolacambridge.co.uk](mailto:enquiries@lapergolacambridge.co.uk) or by calling (01223) 260005 and we will be happy to discuss your requirements.

Final guest numbers, and menu choices, must be confirmed in writing 5 days prior to the event. After that time no further cancellations will be accepted.

If we can be of any further assistance, please do not hesitate to contact us.

### ***The La Pergola Family***

**(gf) gluten free (v) suitable for vegetarians**

**(gfa) can be adapted to be gluten free**

**(vg) suitable for vegans**

## CHRISTMAS MENU 2024

### *To Start*

#### **INSALATA DI BRESAOLA E BURRATA (gfa)**

Thinly Sliced Air Dried Beef with Cream Filled Mozzarella and Balsamic Glaze

#### **PARMIGIANA DI MELANZANE (V) (gf)**

Layers of Aubergine and Mozzarella Baked in Tomato Sauce

#### **COZZE ALLA PROVENZALE (gf)**

Fresh Mussels sautéed in White Wine Cherry Tomatoes and a Dash of Cream

#### **VELLUTATA DI ZUCCA E CAROTE (Vg) (gf)**

Roasted Butternut Squash Sage and Carrot Soup

#### **POLPETTE DELLA NONNA**

Pork and Pecorino Meatballs in Tomato Sauce

*Starters are Accompanied by Home-made Bread and Grissini*

### *Main Course*

#### **TACCHINO AVVOLTO IN PANCETTA (gf)**

Turkey Breast stuffed with Italian Sausage Meat and Wrapped in Pancetta

Roasted Herb Potatoes and Seasonal Vegetables

#### **MEDAGLIONE DI MAIALE ALLA MARSALA E FUNGHI (gf)**

Medallions of Pork Pan Fried with Mushrooms Marsala and Cream

Roasted Herb Potatoes and Seasonal Vegetables

#### **FILETTO DI ORATA AL FORNO (gf)**

Oven Baked Sea Bream Fillet with Cherry Tomatoes Baby Potatoes Olives and Capers

#### **RAVIOLONI DI FUNGHI E RICOTTA (V)**

Fresh Pasta with Mushrooms and Ricotta in a White Truffle Cream Sauce

#### **PIZZA RUSTICA (Vg)**

Vegan Cheese Roasted Peppers Spinach Artichokes and Red Onion

#### **PIZZA BOSCAIOLA**

White Based Pizza with Rolled Pancetta Baby Crushed Potatoes

Mushrooms and Smoked Mozzarella

### *Dessert*

#### **CHEESECAKE AL PISTACHIO**

Pistachio and White Chocolate Cheesecake with an Amaretti Biscuit Base

#### **STRUDEL DI MELE (Vg)**

Apples and Sultanas wrapped in Filo Pastry served warm with Vanilla Ice Cream

#### **PANNA COTTA AL CAFFE' (gf)**

Coffee flavoured Cream Dessert topped with Chocolate Liqueur

#### **FORMAGGI ITALIANI (gfa)**

Selection of Italian Cheeses with Taralli Grapes and Honey

#### **TORTA DI PANDORO E ALBICOCCA**

Apricot and Almond Bread and Butter Pudding with Whipped Cream

**THREE COURSES £35.00**