

Christmas at La Pergola Restaurant

From the 2nd of December until the 23rd 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 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

(vga) can be adapted for vegans

CHRISTMAS MENU 2025

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 Celery and a Dash of Cream

VELLUTATA DI ZUCCA E CAROTE (Vg) (gf)

Roasted Butternut Squash Sage and Carrot Soup

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

Creamed Potatoes and Seasonal Vegetables

PESCE SPADA AL SALMORIGLIO (gf)

Chargrilled Swordfish Supreme marinated in Olive Oil and Lemon

Crushed Baby Potatoes and Aubergine Caponata

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 (Vga)

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

PANNA COTTA ALLA FORESTA NERA (gf)

Vanilla flavoured Cream Dessert topped with Cherry Compote and Chocolate Shavings

TORTA DI PANDORO E ALBICOCA (gfa)

Apricot and Almond Bread and Butter Pudding with Whipped Cream

THREE COURSES £36.50