



**LA CASA**  
Ristorante

# Christmas Day Menu



## STARTERS

### Minestrone GF

Traditional Italian vegetable soup. Served with Italian bread.

### Roast Peppers, Bacon and Lentil Soup GF

Hearty soup perfect for a cold winter day. Served with Italian bread.

### Pollo Fritto

Strips of chicken coated with spicy batter then fried. Served with sweet chilli dip and a salad garnish.

### Pâté di Natale

*GF on request*

Homemade chicken liver pâté topped with crispy parma ham and a haggis bon bon. Served with red onion & cranberry chutney, oatcakes and toasted Italian bread.

### Salmone Affumicato con Mascarpone

*GF on request*

Mascarpone with dill and chives wrapped in smoked salmon, served on a bed of rocket and finished with balsamic glaze.

Served with oatcakes and Italian breadsticks.

### Crostini con Polpettine

*GF on request*

Italian garlic bread topped with mozzarella, Italian meatballs cooked in Napoli sauce and roast peppers. Toasted and finished with parmesan and balsamic glaze, served with salad garnish.

### Crostini di Capra

*GF on request*

Italian garlic bread topped with goats' cheese and red onion & cranberry chutney. Finished with rocket and balsamic glaze.

### Funghi con tre Formaggi

Mushrooms stuffed with mozzarella, cheddar cheese, chives and parsley. Fried in breadcrumbs until golden and accompanied by deep fried halloumi cubes. Served with garlic mayonnaise and a salad garnish.

## MAINS

### Manzo Diane della Casa

*GF on request*

Beef sirloin medallions cooked and served with the famous Diane sauce. Served with roasted potatoes and carrots or chips.

### Pollo Scozzese

*GF on request*

Chicken supreme stuffed with black pudding and cooked in the oven. Finished in whisky sauce and served with rice and a haggis bon bon.

### Ravioli con Spinacchi in Bianco

Parcels of Italian pasta filled with ricotta and spinach. Cooked to perfection and finished in garlic, cherry tomato, basil and cream sauce.

### Lasagne di Natale

Oven baked layers of pasta, béchamel, Bolognese and mozzarella. Served with garlic bread.

### Riso al Forno

*GF on request*

Rice with onions, mushrooms, broccoli, green peas and cream. Oven baked under mozzarella and served with garlic bread.

### Salmone Crema

*GF on request*

Crispy skin salmon steak served with creamy leek and dill sauce. Accompanied with potatoes and vegetables.

### Tacchino Tradizionale

*GF on request*

Traditional roast turkey served with sage and chestnut stuffing, pigs in blankets, potatoes, carrots, brussel sprouts and a cranberry & red wine jus.

### Pizza

Any pizza, Calzone or Panzerotto.

## DESSERTS

### Tiramisù Bianco

Layers of sponge soaked with liqueur and coffee filled with zabaglione, mascarpone cream and white chocolate.

### Nutella cheesecake

Our famous Oreo base Nutella cheesecake.

### Gelato Misto

Trio of vanilla, strawberry and chocolate ice cream topped with whipped cream and a sauce of your choice.

### Panettone tradizionale

Traditional Italian Christmas desert. Light sponge served with brandy sauce and chocolate shavings.

**BOOK NOW**

**0141 336 3355**

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**LA CASA**  
**16 KING'S PLACE**  
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**£40 per adult £25 per child**