



# FESTIVE LUNCH MENU 2019

25th Nov to 15th Dec.....£10.95

16th Dec to 24th Dec.....£12.95

27th Dec to 30th Dec.....£10.95

31st Dec & 2nd Jan.....£12.95

FOR TABLES OF 10 PEOPLE OR MORE A 10% SURCHARGE WILL APPLY.

WE ARE ALSO OPEN CHRISTMAS DAY! SEPARATE MENU AVAILABLE.

**BOOK NOW**  
**0141 336 3355**

**eat@lacasaglasgow.co.uk**  
**www.lacasaglasgow.co.uk**

**LA CASA**  
**16 KING'S PLACE**  
**GLASGOW**  
**G22 6LL**

## 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 salad garnish.

### **Pâté di Natale** *GF on request*

Homemade chicken liver pâté topped with crispy parma ham. 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, accompanied by deep fried halloumi cubes and served with garlic mayonnaise and a salad garnish.

## MAINS

### **Piatto del Giorno**

See the board for today's chef's specials.

### **Pasta del Giorno al Forno** *GF on request*

See the board for today's chef's specials.

### **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.

### **Spezzatino di Natale**

Hearty beef and pork stew slowly cooked in red wine with garlic, mushrooms, carrots, potatoes, rosemary and thyme. Served with salad and garlic bread.

### **Ravioli con Spinacchi**

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

### **Riso al Forno** *GF on request*

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

### **Merluzzo Fritto** *£1.50 extra*

British classic cooked the continental way: Haddock coated in breadcrumbs and fried until golden. Served with chips, garlic mayonnaise and salad garnish.

### **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.

### **Festive Lunch Pizza**

Tomato sauce, mozzarella and one topping of your choice.

## DESSERTS

### **Tiramisù Bianco**

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

### **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 dessert. Light sponge served with brandy sauce and chocolate shavings.

ADD A  
DESSERT  
FOR ONLY  
£2.50