

CHRISTMAS SET MENU

SERVED ALL DAY / £44.50 PER PERSON

STARTERS

BRUSCHETTA BURGOS

CREAMY AUBERGINE, CARAMELISED ONIONS, FIGS & ROASTED ALMOND FLAKES (N) (VG)

MINISTRONE NONNA RITA

MY NANNA SPECIAL RECIPE OF MINISTRONE SOUP WITH MIXED ROASTED VEGETABLES & BORLOTTI BEANS, TOPPED WITH PECORINO CHEESE & TARALLI CRUMBLE (V) (VG)*(GF)

ARANCINI CON CODA DI BUE E SCAMORZA AFFUMICATA

SLOW COOKED OX TAIL RAGU' & SMOKED SCAMORZA CHEESE RICE BALLS SERVED WITH HOMEMADE SWEET & SOUR SAUCE

ARANCINI FUNGHI E TARTUFO

MIXED WILD MUSHROOMS, TRUFFLE & BUFFALO MOZZARELLA STUFFED RICE BALLS SERVED WITH TRUFFLE MAYO (V)

MAINS

TORTELLLO VEGANO

RED TORTELLONI PASTA POCKETS MADE WITH A BEETROOT DOUGH FILLED WITH AUBERGINES, VEGAN PARMESAN, SUNDRIED TOMATOES, AND BASIL SERVED WITH TOMATO COULIS SAUCE AND FRIED AUBERGINES (VG)

TORTELLONI RIPIENI ALL' ASTICE

LOBSTER FILLED TORTELLONI SERVED WITH CILIEGINO TOMATO COULIS AND LOBSTER SAUCE (EXTRA £5)

CODA ALLA CAMPIDANESE

SLOW COOKED OX TAIL IN A RICH CANNONAU SAUCE WITH CHESTNUTS, BORETTANE ONIONS & CARROTS, SERVED WITH PECORINO MASH (GF)

KULURGIONES CON FONDUTA AL PECORINO

TRADITIONAL HANDMADE SARDINIAN POTATO DUMPLING FILLED WITH PECORINO SERVED WITH CHEESE FONDUE & TRUFFLE SAUCE (V)

BRUSCHETTA CLASSICA

RIPENED CHERRY TOMATOES, GARLIC, OREGANO, EVO OIL, BASIL ON A TOASTED CIABATTA BREAD (VG)

CULATELLO CON BURRATA E TARTUFO

HE MOST LUXURIOUS AND DELICATE OF HAMS FROM SAN NICOLA WITH BURRATA, TRUFFLE SAUCE, FIGS, BALSAMIC GLAZE & FINISHED WITH FRESH GRATED PERIGORD TRUFFLE (GF)

BURRATA AFFUMICATA MIELE E PISTACCHIO

SMOKED BURRATA WITH CRUSHED PISTACHIO, HONEY & ORANGE ZEST (V)(VG*) PRE ORDER ONLY

GAMBERONI IN CROSTA

KING PRAWNS COATED IN CARASAU BREAD, LIGHTLY FRIED & SERVED ON A BED OF CREAMY AUBERGINES

DOLCE DI MACOMER FRITTO CON MARMELLATA DI ARANCIA E NOCI

FRIED SOFT SARDINIAN CHEESE FROM MACOMER WITH HOMEMADE ORANGE MARMALADE & WALNUTS (V)(N)

SUPREMA DI POLLO ALLA NUORESE

SUPREME CHICKEN BREAST WITH CREAMY PORCINI MUSHROOMS CHESTNUT SAUCE & ROSEMARY (GF)

FILETTO IN CROSTA CON RIDUZIONE DI CANNONAU

FILLET STEAK COATED IN PATE, WRAPPED IN PARMA HAM & BAKED IN PUFF PASTRY (BEEF WELLINGTON) EXTRA £10

COSTOLETTE DI CERVO AL MIRTO

CRUSTED MIXED HERBS RACK OF WILD VENISON WITH MYRTLE & CANNONAU SAUCE, FRIED ONIONS & SERVED WITH MASH (EXTRA £8) (GF)

PESCE SPADA ALLA VERNACCIA

OVEN BAKED SWORDFISH WITH VERNACCIA WHITE WINE, CAPERS, OLIVES, SHALLOTS, AND ROASTED CHERRY TOMATO CONFIT (GF)

DESSERTS

TIRAMISU

RAFFA'S MUM SPECIAL RECIPE OF LAYERED PAVESINI BISCUITS, ESPRESSO, MASCARPONE, CHOCOLATE CHIP ROASTED PINENUTS) (N)(V)

CHEESECAKE AL GELATO FRUTTO DELLA PASSIONE E MANGO

A MIX OF CHEESECAKE & ICE CREAM FORM A LOVELY SMOOTH VANILLA LAYER ON A GLUTEN FREE CRUNCH BASE TOPPED WITH SOFT MANGO PIECES AND PASSION FRUIT SAUCE (V) (GF)

TORTINO AL CIOCCOLATO

HOT CHOCOLATE FONDANT WITH MELTING WHITE CHOCOLATE CENTRE, NUTELLA SAUCE AND VANILLA ICE CREAM) (V) (N)

TORTA AI FRUTTI DI BOSCO

ARTISAN BISCUIT BASE TOPPED WITH APPLE COMPOTE, RASPBERRY CONSERVE, FRESH WINTER BERRIES AND RED CURRANT COULIS (VG)

PANETTONE PUDDING CAMELIZZATO

CLASSIC BREAD AND BUTTER PUDDING MADE WITH PANETTONE & CAMARELEZED SERVE WITH WHITE CHOCOLATE ICE CREAM, PERFECT COZY HOLIDAY DESSERT

FORMAGGI MISTI

A SELECTION OF SARDINIAN AND ITALIAN CHEESES, HONEY FIG MARMALADE, WALNUT & GRAPES SERVED WITH PANE CARASAU (N)(V) (£3.50 EXTRA)

(V) VEGETARIAN
(N) CONTAINS NUTS
(GF) GLUTEN FREE
(VG*) CAN BE MADE VEGAN
(GF*) GLUTEN FREE OPTION AVAILABLE.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR ORDER AS NOT ALL INGREDIENTS CAN BE LISTED & WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN OUR DISHES.

DETAILED ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.



CHRISTMAS AT
DOMMO

SARDINIAN RESTAURANT | BAR | DELI

