

CHRISTMAS SET MENU

SERVED ALL DAY / £42.50 PER PERSON

STARTERS

BRUSCHETTA BURGOS

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

ZUPPA SAN LURI

CHICKPEA, SARDINIAN COUS COUS, CARROTS, ONIONS AND CELERY SOUP WITH CRUMBED TARALLI AND PARMESAN CHEESE (V)(VG*)

ARANCINI FUNGHI E TARTUFO

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

GAMBERONI IN CROSTA

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

BRUSCHETTA CLASSICA

RED EGG TOMATOES, EVO OIL, BASIL & GARLIC (VG)

ARANCINI RAGU'

BEEF RAGU', PEAS & TALEGGIO STUFFED RICE BALLS SERVED WITH TOMATO COULIS

BRESAOLA CON BURRATA

AIR DRIED SALTED BEEF WITH BURRATA, TRUFFLE, FIGS & BALSAMIC PEARLS (GF)

BURRATA AFFUMICATA MIELE E PISTACCHIO

SMOKED BURRATA WITH CRUSHED PISTACHIO, HONEY AND ORANGE ZEST (V)(VG*)

MAINS

TORTELLONE PARMIGIANA

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)

CODA ALLA CAMPIDANESE

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

FILETTO IN CROSTA CON RIDUZIONE DI CANNONAU

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

CERNIA AL CARTOCCIO

OVEN BAKED STONE BASS IN FOIL WITH CLAMS, MUSSELS' CHERRY TOMATOES, GINGER & LEMON BROTH (£6 EXTRA)(GF)

BAULETTI RIPIENI ALL' ASTICE

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

KULURGIONES CON FONDUTA AL PECORINO

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

COSTOLETTE DI CERVO AL MIRTO

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

DELIZIA AL LIMONE

A DOME -SHAPED SPONGE BASE THAT IS DRIZZLED WITH AN AROMATIC LIMONCELLO BASES SYRUP AND COMES FILLED WITH A LEMON FLAVOURED CUSTARD (V)

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

