

**IT'S TIME TO
GET FESTIVE**

at

ASK ITALIAN



BOOK NOW FOR CHRISTMAS

www.askitalian.co.uk



3 INGREDIENTS FOR YOUR PERFECT CHRISTMAS

TAKE THE QUIZ TO FIND OUT HOW WE CAN HELP



Celebrating with...

- A) The office crowd
- B) The girls & guys
- C) The family



When it comes to food...

- A) We need lots of different options
- B) Show us the Christmas food!
- C) We're down for something new



Our dining vibe is...

- A) A party space to ourselves
- B) Christmas cheer all the way
- C) Catching up around the table



Mostly A: Sounds like you have a party to organise! We have something for everyone on our Festive Menus, as well as the Italian classics, Christmas specials and lighter options, we also have Vegan and Non-Gluten menus. Plus many of our restaurants have private rooms and, for parties of 30+, you'll have your own dedicated server on hand.

Mostly B: Our Festive favourites are made for you! Try our delicious Truffled Mushroom Cheese Fondue, or if you fancy something a little spicier our N'duja Garlic Bread Wreath is sure to get your taste buds tingling. For the main event, no Christmas would be complete without sprouts! Our Christmas Carbonara features THE veggie of the season. Finish off your festivities with added sparkle - our Glittery Gingerbread Latte Cake, perfect with our Shimmer Berry Bellini cocktail.

Mostly C: Whilst we love a good party, our restaurants are designed to ensure you experience eating the Italian way! With long chef tables and cosy booths you'll be able to catch up with your loved ones over food you love. We have all your favourite dishes along with twist on classics - classic Prima Pizza Natale with a stuffing crust anyone?

Mixture of all: You're in luck! Whether you're celebrating with the office crowd, desperate for festive favourites or you're craving pasta, we have your Christmas, sorted.

WHAT ARE YOU WAITING FOR?

OUR TEAMS ARE READY TO HELP YOU PLAN YOUR CHRISTMAS GET TOGETHER.



FESTIVO

3 COURSES WITH A DRINK*



* CHRISTMAS SPECIALS *

*Drink includes glass of Prosecco 125ml, Peroni 330ml or soft drink.

STARTERS

MUSHROOMS AL FORNO (V)

Mushrooms stuffed with mozzarella and riserva cheese, breadcrumbs, garlic and onions, baked on Italian bread, served with garlic mayonnaise.

GARLIC BREAD / WITH MOZZARELLA (V)

MINISTRONE SOUP (V)

Hearty soup with vegetables, chickpeas, cannellini beans and orzo pasta. Topped with a cheesy dumpling.

BURRATA CAPRESE (V)

Creamier and more indulgent than mozzarella, burrata is served with plum tomatoes, rocket and basil.



MAINS

* PRIMA PIZZA NATALE *

Seasoned chicken breast, balsamic red onion, spinach and red pepper pearls, with a 'stuffing' of chicken, pancetta and chestnuts.

CALZONE POLLO

Chicken breast, pancetta, mushrooms, roasted peppers, olives, tomato sauce and mozzarella.

PRIMA LIGHT PIZZA POLLO PICCANTE CON PANCETTA (Under 550 Kcal)^

Seasoned chicken breast, pancetta, roasted peppers, red chillies, mushrooms, spinach, rosemary and mozzarella, served smaller with a rainbow salad.

CLASSIC PIZZA VERDURE (V)

Artichokes, mushrooms, roasted peppers, fontal cheese and olives dressed with rocket leaves.

SPAGHETTI AL POMODORO (V)

Plum tomatoes, garlic and basil in a rich tomato sauce topped with fresh mozzarella.

LINGUINE CARBONARA

Crispy pancetta in a rich creamy sauce with mascarpone, pecorino and riserva cheese.

PENNE AL POLLO DELLA CASA

Seasoned chicken breast, mushrooms and pasta baked in a creamy mushroom and white wine sauce.

FETTUCCINE BOLOGNESE

Our hearty beef and pork ragu is served with flat ribbon fettuccine, the way they eat it in Rome. If you prefer you can choose spaghetti.

CHICKEN KALE CAESAR SALAD

Pan-fried chicken breast, tender baby kale, cos lettuce and radicchio in a Caesar dressing, topped with ciabatta croutons and riserva cheese.

DESSERTS

HONEYCOMB CHEESECAKE (V)

Creamy cheesecake on a cookie base, sprinkled with crunchy honeycomb chocolate pieces. Served with a scoop of vanilla gelato.

YOGHURT PANNA COTTA (Under 200 Kcal)^

A lighter take on a classic made with yoghurt and cream, dressed with raspberries, strawberries and an edible flower.

GELATI & SORBETTI (V)

Three scoops of our speciality gelati or refreshing sorbetti.

TIRAMISU (V)

Vanilla sponge cake soaked in espresso coffee, layered with mascarpone cream.

CHOCOLATE ETNA (V) 1.50 supplement

Hot toffee sauce is poured over the dark chocolate cup at your table, revealing a hidden scoop of vanilla gelato on top of a heavenly hot chocolate fondant.





SUPER FESTIVO

3 COURSES, A DRINK* & A LIMONCELLO



STARTERS

* N'DUJA GARLIC BREAD WREATH *

Garlic bread stuffed with spicy N'duja sausage meat and mozzarella, served with N'duja ketchup for extra spice.

* TRUFFLED MUSHROOM CHEESE FONDUE (V) *

Cheese fondue spiked with truffled mushroom sauce topped with a herb crumb and truffle infused olive oil. Served with baked dough balls to dip and dunk.



BURRATA CAPRESE (V)

Creamier and more indulgent than mozzarella, burrata is served with plum tomatoes, rocket and basil.

BUTTERFLY KING PRAWNS

Succulent king prawns, oven roasted on Italian bread with garlic and parsley.

MINISTRONE SOUP (V)

Hearty soup with vegetables, chickpeas, cannellini beans and orzo pasta. Topped with a cheesy dumpling.

MAINS

* PRIMA PIZZA NATALE *

Seasoned chicken breast, balsamic red onion, spinach and red pepper pearls, with a 'stuffing' of chicken, pancetta and chestnuts.

* CHRISTMAS CARBONARA *

Fresh egg frilly tagliatelle with sprouts and crispy pancetta, in a velvety carbonara sauce made with mascarpone, pecorino and riserva cheese.

POLLO MILANESE

Breaded butterfly chicken breast, seasoned and roasted. Served with roasted new potatoes or chips, broccoli and a creamy mushroom sauce.

RISOTTO CON POLLO E FUNGHI

Risotto with tender chicken breast and sautéed mushrooms in a creamy white wine sauce.

SPINACH & RICOTTA GIRASOLE (V)

Meaning 'sunflower', these pretty pasta parcels are served with spinach and a mascarpone cream sauce.

PRIMA PIZZA SALAMI MISTI

Milano and fennel salami, pepperoni, smoked prosciutto, roasted peppers and balsamic red onions.

PASTA FRESCA LIGHT PURPLE BASIL PESTO GENOVESE (V) (Under 550 Kcal)^

Fresh egg frilly tagliatelle in a green pesto and cream sauce, with fine green beans. Topped with purple basil pesto – winner of a Great Taste 2018 award, served smaller with a rainbow salad.

PRIMA PIZZA CAPRINA (V)

Goat's cheese, rocket, plum tomatoes, olive tapenade, and mozzarella.

SEA BASS AL FORNO

Sea bass fillet baked with new potatoes, tomatoes, mushrooms, spinach and a white wine sauce.



DESSERTS

WARM PEAR TART (V)

Poached pear on an almond frangipane base, with raspberries and vanilla gelato.

YOGHURT PANNA COTTA (Under 200 Kcal)^

A lighter take on a classic made with yoghurt and cream, dressed with raspberries, strawberries and an edible flower.

PASSION FRUIT & RASPBERRY CHEESECAKE (V)

Passion fruit and raspberry cheesecake on a biscuit base, drizzled with tangy passion fruit sauce, served with vanilla gelato.

BLOOD ORANGE AND CHOCOLATE TART (V) (Vegan)

Zesty dark chocolate tart with a seeded base, served with tangy raspberry sorbet.

* GLITTERY GINGERBREAD LATTE CAKE (V) *

Warm gingerbread latte cake decked with a sparkly sauce, served with cream.

WARM COOKIE & SALTED CARAMEL GELATO (V)

Calling all salted caramel lovers, our warm cookie is topped with two scoops of salted caramel gelato and salted caramel sauce.

CHOCOLATE ETNA (V) 1.50 supplement

Hot toffee sauce is poured over the dark chocolate cup at your table, revealing a hidden scoop of vanilla gelato on top of a heavenly hot chocolate fondant.

ASK FOR OUR ALLERGEN MENU

or for a list of available non-gluten containing dishes

TERMS & CONDITIONS

Christmas menus includes 3 courses from the selected menu plus a choice of a Glass of Prosecco - 125ml, 330ml bottle of Peroni or soft drink (excluding non-alcoholic cocktails). A glass of Limoncello - 50ml is included with the Super Festivo menu. Alcoholic beverages not available to anyone under 18 years. Menu selection is correct at the time of print and may be subject to minor amends. Tables of 8 or more will require a deposit of £5 per person to secure your Christmas booking and are subject to an optional 10% service charge.

^Full nutritional information is available for core menu dishes - ask a team member or visit our website.





VEGAN

3 COURSES WITH A DRINK*



STARTERS

VEGAN BRUSCHETTA

Toasted pagnotta bread with marinated tomatoes and fresh basil.

VEGAN MINESTRONE SOUP

Hearty soup with vegetables, chickpeas, cannellini beans and orzo pasta.

VEGAN BAKED DOUGH BALLS

Served with extra virgin olive oil and balsamic vinegar.

VEGAN ROSEMARY & OLIVE OIL BREAD

Add olive tapenade or spicy tomato dip 1.00

MAINS

TOP YOUR OWN VEGAN PRIMA PIZZA

Add 3 toppings to our tomato and vegan mozzarella alternative base. Choose from: Marinated artichokes | Sautéed mushrooms | Grilled aubergines | Balsamic red onions | Roasted peppers | Olives

VEGAN PRIMA PIZZA SUPER GREEN

A pea purée base topped with tender baby kale, asparagus, peas, red pepper pearls, spinach, balsamic red onions and vegan mozzarella alternative.

VEGAN SPAGHETTI AL POMODORO

Plum tomatoes, garlic and fresh basil in a rich tomato sauce.

VEGAN FETTUCCINE CON VERDURE

Flat ribbon pasta with fine green beans, oven roasted tomatoes and spinach, seasoned with chilli and garlic, and topped with olive tapenade.

VEGAN SPAGHETTI LENTIL RAGU

A hearty ragu of green lentils and mixed vegetables in a rich sundried tomato sauce.

VEGAN FETTUCCINE CON MELANZANE

Flat ribbon pasta with grilled aubergines in a rich tomato, garlic and basil sauce.

DESSERTS

OUR VEGAN SORBETTI

Three scoops of sorbet. Choose from Raspberry, Mango or Prosecco.

VEGAN BLOOD ORANGE AND CHOCOLATE TART

Zesty dark chocolate tart with a seeded base, served with tangy raspberry sorbet.

NON GLUTEN

3 COURSES WITH A DRINK*



STARTERS

LIGHT BUTTERFLY KING PRAWNS

(Under 200 Kcal)^

Oven roasted butterfly king prawns seasoned with lemon juice and plum tomatoes, topped with rocket and yellow courgette ribbons.

BURRATA CAPRESE (V)

Creamier and more indulgent than mozzarella, burrata is served with plum tomatoes, rocket and basil.

MAINS

PIZZA POLLO PICCANTE CON PANCETTA

Seasoned chicken breast, pancetta, roasted peppers, red chillies, mushrooms, spinach, rosemary and fontal cheese on our circular non-gluten containing base.

BOLOGNESE

Our hearty beef and pork ragu is served with our non-gluten containing fusilli pasta.

PIZZA VERDURE (V)

Artichokes, mushrooms, roasted peppers, fontal cheese and olives dressed with rocket leaves on our circular non-gluten containing base.

CARBONARA

Crispy pancetta in a rich creamy sauce with mascarpone, pecorino and riserva cheese with our non-gluten containing fusilli pasta.

AL POMODORO (V)

Plum tomatoes, garlic and basil in a rich tomato sauce topped with fresh mozzarella, with our non-gluten containing fusilli pasta.

PIZZA CAPRINA (V)

Goat's cheese, rocket, plum tomatoes, olive tapenade, and mozzarella on our circular non-gluten containing base.

PIZZA SALAMI MISTI

Milano and fennel salami, pepperoni, smoked prosciutto, roasted peppers and balsamic red onions on our circular non-gluten containing base.

FRUITTI DI MARE

King prawns, mussels, clams and squid in a rich tomato sauce with our non-gluten containing fusilli pasta.

DESSERTS

BLOOD ORANGE AND CHOCOLATE TART (V) (Vegan)

Zesty dark chocolate tart with a seeded base, served with tangy raspberry sorbet.

YOGHURT PANNA COTTA (Under 200 Kcal)^

A lighter take on a classic made with yoghurt and cream, dressed with raspberries, strawberries and an edible flower.

GELATI & SORBETTI (V)

Three scoops of our speciality gelati or refreshing sorbetti.

CHOCOLATE ETNA (V) 1.50 supplement

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CHRISTMAS COCKTAILS

❄️ SHIMMER BERRY BELLINI ❄️

Prosecco with sour cherry shimmer and blackberry syrup.

APEROL SPRITZ

A classic Italian aperitivo - Aperol, Prosecco and soda.

ITALIAN TWINKLE

Prosecco with elderflower cordial, vodka and a twist of lemon.

ELDERFLOWER G&T

A refreshing mix of gin, elderflower cordial and tonic water garnished with rosemary.

STRAWBERRY PINK G&T

Strawberry pink gin and tonic, garnished with rosemary.

APPLE & BLACKBERRY COOLER

Craft vodka and apple juice mixed with blackberry syrup, garnished with an edible flower.

NEGRONI

The ultimate Italian cocktail, bitter Campari, sweet vermouth and gin.

PINK SMASH

Prosecco, strawberry pink gin and a dash of strawberry syrup, garnished with an edible flower.

STRAWBERRY MOJITO

Rum, strawberry syrup, lime and lemon juice garnished with fresh mint.

TROPICAL MOJITO

Rum, mango, passion fruit, lime and lemon juice garnished with fresh mint.

STRAWBERRY SOFT SPRITZ

Strawberry syrup, lemon juice, topped up with soda water.

SOFT TROPICAL NOJITO

Mango, passion fruit, lime and lemon juice, garnished with fresh mint.

IT'S TIME...

...TO GATHER YOUR FELLOW MERRYMAKERS AND
SAVE THE DATE FOR A FESTIVE GET TOGETHER.

Big or small we love a good party, **so book your table now.**

www.askitalian.co.uk/christmas
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