

CHRISTMAS DINNER MENU 2022 £55.00

Avialable from 5pm

STARTERS

ZUPPA DI CAROTA E ARANCIA

Carrot and orange soup

ANTIPASTO AL'ITALIANO

Italian cured meats, vegetables & cheeses

PATÉ

Our very own chef's own recipe of chicken liver pate

GAMBERONI PICCANTI

King prawns pan fried with chilli, garlic & white wine

MAINS

TACCHINO TRADIZIONALE

Traditional roast turkey served with trimmings

PIZZA CALABRESE

Pizza topped with tomato, mozzarella, broccoli, mascarpone and nduja sausage

RISOTTO AL PORCINI

Arborio rice cooked with porcini and other wild mushrooms

SALMONE NATALIZIO

Grilled Scottish salmon fillet topped with cream, king prawns and lemon zest

VITELLO PORTAFOGLIO

Veal stuffed with Parma ham mozzarella breaded and finished off in a cream demi glass, mushrooms & sage sauce

DESSERTS

ALL MADE IN THE CROLLA'S KITCHEN

TORTINO AL FORMAGGIO

Cheesecake of the day

PANNA COTTA

Topped with fruit coulis

PANETTONE FARCITO

Italian panettone with crema Pasticceria

MOUSSE DI NUTELLA

Dessert made with cream & Nutella

CHRISTMAS LUNCH MENU 2022 £39.00

Avialable from midday to 4pm

STARTERS

ZUPPA DI CAROTA E ARANCIA

Carrot and orange soup

BRUSCHETTA AI FUNGHI E FONTINA

Grilled sourdough topped with mushrooms sauteed in a olive oil & garlic and cream topped with fontina cheese

SALMONE AFFUMICATO

Scottish smoked salmon and caramelised onions

RISOTTO AL GAMBERO

Arborio rice cooked with prawns then finished off in a cream and brandy sauce

MAINS

TACCHINO TRADIZIONALE

Traditional roasted turkey served with trimmings

SALMONE NATALIZIO

Grilled Scottish salmon fillet topped with king prawns then finished off in a cream and lemon sauce

PIZZA BUFFALO CAPRESE

Pizza with fresh buffalo mozzarella, cherry tomato and basil

VITELLO DELLA CAMPAGNA

Veal loin cooked with shredded vegetables then finished off in a light cream and tomato sauce

DESSERTS

ALL MADE IN THE CROLLA'S KITCHEN

TORTINO AL FORMAGGIO

Cheesecake of the day

PANNA COTTA

Topped with fruit coulis

PANETTONE FARCITO

Italian panettone with crema Pasticceria

MOUSSE DI NUTELLA

Dessert made with cream & Nutella

FESTIVE FIZZ



BOTTEGA PROSECCO GOLD

£49.50

Made from Glera grapes, grown in the Valdobbiadene this prosecco is fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley.

FESTIVE COCKTAILS



BELLINI

£9.50

Peach Puree and Prosecco. The Bellini was invented around 1934 by Giuseppe Cipriani, founder of Harry's Bar in Venice, Italy. Because of its unique pink colour, which reminded Cipriani of the colour of the toga of a saint in a painting by 15th-century Venetian artist Bellini Giovanni Bellini, he named the drink after the artist.



FRENCH MARTINI

£9.50

Vodka, Chambord and Pineapple juice. The French Martini was invented in the 1980s at one of Keith McNally's New York City bars. It next appeared on the drinks menu at McNally's Balthazar in Soho in 1996. The cocktail was produced during the 1980s-90s cocktail Renaissance.



FLAT WHITE MARTINI

£9.50

Smirnoff Vodka, fresh Italian Coffee, Illycuore coffee liqueur and sugar syrup. Shaken and served in a Martini glass with a coffee bean & chocolate garnish.



CROLLAS OLD FASHIONED CHRISTMAS

9.50

Wild turkey 81, lightly shaken with bitters, orange peel, cloves and cinnamon. The original Old Fashioned was developed during the 19th century and given its name in the 1880s.