

## CHRISTMAS DINNER 2021 £38.50

Available from 8<sup>th</sup> December to 24<sup>th</sup> December from 5pm

### STARTERS

**ZUPPA DI CAROTA E ARANCIA**  
Carrot and orange soup

**ANTIPASTO AL'ITALIANO**  
Italian cured meats, vegetables, cheeses

**PATE**  
Our very own chef's 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 n'duja sausage

**RISOTTO A LIMONE**  
Arborio rice cooked with prawns and lemon cream sauce

**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 Pasticciera

**MOUSSE DI NUTELLA**  
Dessert made with cream & Nutella

## CHRISTMAS LUNCH MENU 2021 £29.50

Available from 8<sup>th</sup> December to 24<sup>th</sup> December from 12 till 5pm

### 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

**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**  
Cheese cake of the day

**PANNA COTTA**  
Topped with fruit coulis

**PANETTONE FARCITO**  
Italian panettone with crema Pasticciera

**MOUSSE DI NUTELLA**  
Dessert made with cream & Nutella

## FESTIVE FIZZ



**VEUVE CLICQUOT YELLOW LABEL BRUT** 52.50  
Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours. Excellent partner for light dishes based on white fish or chicken, green vegetables, salads and savoury cheese dishes.

## 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.



**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.

TO BOOK CALL 0131 273 5240

CROLLAS ITALIAN

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