

SET LUNCH CHRISTMAS MENU

SERVED 12-4PM / £38.50 PER PERSON

STARTERS

BRUSCHETTA BURGOS

CREAMY AUBERGINES, CARAMELISED ONIONS, FIGS & ROASTED ALMOND FLAKES ON A TOASTED CIABATTA BREAD (VG)

BRUSCHETTA CLASSICA

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

BURRATA AFFUMICATA MIELE E PISTACCHIO

SMOKED BURRATA WITH CRUSHED PISTACCHIO, HONEY AND ORANGE ZEST (V)(N)(VG*) (PRE ORDER ONLY)

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)

CALAMARETTI

LIGHTLY FRIED BABY SQUID SERVED WITH HOMEMADE TARTARE SAUCE

GAMBERONI IN CROSTA DI CARASAU

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

MAINS

SUPREMA DI POLLO ALLA NUORESE

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

PARMIGIANA DI MAMMA ANGELA

FRIED AUBERGINES LAYERED WITH TOMATO SAUCE, PARMESAN CHEESE FIORD LATTE MOZZARELLA SERVED WITH TOASTED CIABATTA BREAD (V)

TORTELLONE VEGANO

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

PIZZA CAPRICCIOSA

ARTICHOKES, OLIVES, CAPERS, SAUTEED MUSHROOMS WITH GARLIC AND PARSLEY (V)(VG)

GNOCCHETTI ALLA SARDA

TYPICAL SHELL SHAPED PASTA FROM SARDINIA WITH SARDINIAN SAUSAGE RAGU' & GRATED SMOKED RICOTTA CHEESE

PESCE SPADA ALLA VERNACCIA

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

PIZZA DIAVOLO

SPICY SALAME, NDUJA, & PEPPERS

PIZZA DEL PASTORE

WHITE BASE, SMOKED PROVOLA, CREAM OF PECORINO, SARDINIAN DRY SAUSAGE & ROASTED GARLIC CONFIT

PIZZA MAMUTHONES

CRISPY GUANCIALE, ROSEMARY ROAST POTATOES, GARLIC, PARSLEY CHILLI OIL

DESSERTS

CANNOLO SICILIANO

SICILIAN TUBE-SHAPED SHELLS OF FRIED PASTRY DOUGH, FILLED WITH RICOTTA CHEESE AND CHOCOLATE CHIP (V) (N)

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)

TORTA DELLA NONNA

SWEET PASTRY BASE GIVING WAY TO LEMON AND VANILLA SCENTED CUSTARD FILLING, TOPPED OFF WITH A THIN LAYER OF PASTRY AND CRUNCHY PINE NUTS, SERVED WITH PISTACHIO 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)

(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

