

New Year's Eve

Dine with us at 6pm and enjoy 4 courses and coffee for £36.90 per person or at 8:30pm and enjoy 4 courses, coffee and a complimentary glass of fizz at midnight and join the party and dance the New Year in for £54.50 per person*

(children menu is available for the first sitting when booked in advance)

starters

parmigiana di melanzana v

Layers of grilled aubergines in tomato, basil and mozzarella sauce and oven baked

fantasia de mare

Scottish smoked salmon, Atlantic prawns with homemade Marie Rose sauce

burrata in crostone v

Burrata cheese, homemade garlic crouton, diced tomatoes and pesto dressing

duo capesante e gamberoni

Pan fried scallops and prawns, chorizo and white wine

sorbet

main courses

tortelloni fine anno v

Ricotta and Spinach Tortelloni, fontina cheese sauce

medaglioni piemontese

Medallions of beef, porcini mushrooms and Barolo reduction

agnello all'Italiana

Slow cooked Lamb shank, creamy mashed potatoes and rosemary gravy

sogliola agli asparagi

Oven baked Lemon Sole, grilled asparagus, lemon and butter sauce

desserts

Choose from a wide selection of fresh desserts from our sweet trolley

coffee with chocolates

Everybody eating on the early sitting is very welcome to come back later and join us for the disco and celebrate with us!

v = Vegetarian Dish

For any vegan/gluten free choices please ask in advance



Fresco Fresco
a truly authentic taste of Italy

Festive Menu 2019



Wine & Dine
throughout December from £16.90



'Fresco Fresco Ristorante'

Fresco Fresco

29-31 Town Road • Croston • Nr. Leyland Lancashire • PR26 9RA
Tel: 01772 601100 • www.frescofresco.co.uk email: frescofrescogio@gmail.com

Wine & Dine *this festive season from £16.90*

*2 Courses plus half a carafe of house wine**

(or drink of your choice)

£16.90 per person offer applies

Monday - Thursday & every Sunday throughout December

2019 and £18.90 per person

on Christmas Eve and every Friday & Saturday

(excludes New Years Eve - see overleaf)

Open every lunchtime for advance bookings only

*Includes starter, main course and half carafe (37.5cl) of house red, white or rosé wine or any one drink of your choice (special wine & Guinness and pints of Peroni not included)

Children's Pirates & Princesses menu available:

main course, ice cream & drink £5.95

starters

cocktail di gamberetti (£2 supplement)

Prawn cocktail served on salad leaves with marie rose sauce

gamberi impanati

Tempura style prawns served with a sweet chilli dip

funghi ripieni v

Stuffed mushrooms

calamari fritti

Deep fried squid served on salad leaves with tartar sauce (optional)

melone v

Fresh melon served with a selection of fresh fruit

minestrone

Mixed vegetables soup

fegatini di pollo

Chicken livers sautéed with mushrooms, onions, chilli and peppers, finished with a touch of wine

pate giovanni

Giovanni's chicken liver pate served with homemade toasted bread

main courses

festive turkey

Traditional roast turkey served with Giovanni's special sauce, Zio Paolo's seasonal vegetables and all the trimmings!

pollo 'nduja

Chicken strips cooked in tomato sauce with onions, Calabrese salami and 'Nduja sausage

stroganoff

Strips of beef cooked in a creamy sauce finished with a touch of red wine and Dijon mustard, served with rice

bistecca ai ferri (£7 supplement)

charcoal grilled sirloin steak served plain or with one of the following sauces:

diane sauce: sauce of onions, mushrooms, french mustard, brandy demi-glace and cream

volcano sauce: mixed peppers, onions, tomatoes, garlic and tobasco

pepper sauce: cream, demi-glace, brandy and black peppercorns

dolce latte sauce: cream, demi-glace, brandy and dolce latte cheese

seabass orientale (£5 supplement)

Fillets of seabass, white wine, garlic, ginger lime and a touch of chilli

lasagne

Pasta layers with bolognese and béchamel sauce

cannelloni

Pasta tubes filled with our minced filling of beef and vegetables, topped with béchamel, bolognese and tomato sauce

spaghetti bolognese

Pasta served with bolognese sauce

risotto gamberi e zucchini

Prawns and courgette risotto with a drop of cream and tomato sauce

penne arrabbiata v

Pasta tubes cooked in tomato sauce with mushrooms, onions and salami

tagliatelle carbonara

Fresh tagliatelle, bacon, egg yolk and cream sauce

pollo alla crema

Chicken breast strips cooked with cream, onions, mushrooms and a splash of white wine

crepella vegetariana v

Folded pancake filled with a selection of freshly cooked vegetables in a tomato and béchamel sauce

crepella di pollo

Folded pancake filled with chicken, ham and mushrooms in a creamy sauce

Pizza

Any pizza from our menu

A deposit of £10 per person is required for bookings of more than 8 people.

A £20 deposit per person is required for NYE bookings and it is payable two weeks prior.

All deposits paid are not refundable.

We cater for all occasions

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Gluten free dishes available