

Trattoria 51
LIVERPOOL
Christmas
Day
Special

Look out for our
special £51 menu!
 details available in our
 restaurant

LIVERPOOL:
 Christmas
 Closing:
 from
 26 December
 to 6 January
 open 7/1/19



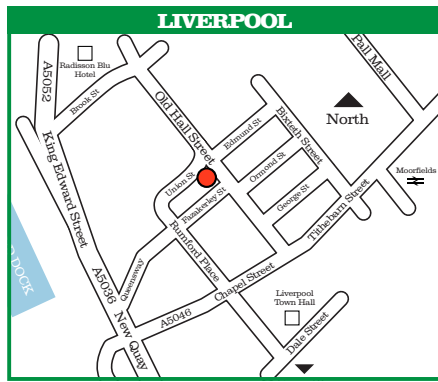
Liverpool
 0151 236 4739



Southport
 01704 510051

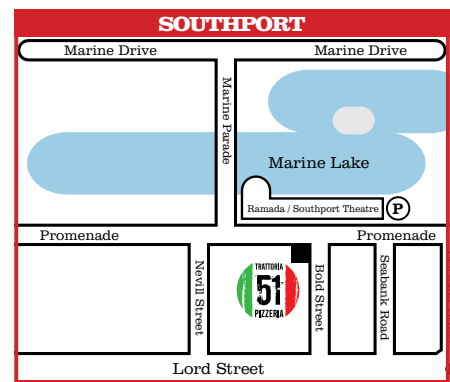
SOUTHPORT:
 Christmas
 Closing:
 25-26 December
 7-22 January
 open 23/1/19

Trattoria 51
SOUTHPORT
New Year's
Eve Special
 Early Evening
 Special Menu
 (last booking 8pm)
 details available in our
 restaurant



LIVERPOOL

25-31 Old Hall Street Liverpool L3 9BS
 0151 236 4739
 liverpool@trattoria51.com
 Open every day except Sunday
 from 10am until late evening



SOUTHPORT

51 The Promenade Southport PR9 ODX
 01704 510051
 southport@trattoria51.com
 Open every day except Tuesday 5pm-10pm
 Thursday - Saturday 12pm-1.30pm
 Open all day Sunday from 12pm-8pm



www.trattoria51.com



CHRISTMAS
2018
 NEW YEAR
2019

£15.95

MENU VERDE

TO START AND SHARE

A selection of Italian Antipasti: Olives, Bruschetta, Garlic Breads: plain, cheese, tomato & pesto, Tomato & Mozzarella Salad and Meat Balls

MAIN COURSES

Italian Chicken Stroganoff: Chicken Fillet with Mustard, Mushrooms and Cream served with Rice

Oven baked home made Lasagne with Bolognese Sauce, Bechamel, Mozzarella and Parmesan

Home made Ravioli filled with Ricotta and Spinach served with Creamy Mozzarella, Butter and Sage Sauce and Parmesan^(v*)

Porchetta: Slow Roast Suckling Pig, served with Mash Potatoes, Seasonal Vegetables and a Light Apple Sauce

Any Stone Baked Pizza^(v)

DESSERTS

Baked New York style Vanilla Cheesecake

Zuccotto Panettone - Ice Cream Cake, Amaretto, Vanilla Creme Anglaise and Coconut Flakes

Lemon and Lime Posset with Shortbread Biscuit, Fresh Raspberries and Coulis

Ice Creams and Sorbets

Menu available from 26th November

V vegetarian option

V* For vegetarians we can substitute Parmesan with an alternative hard cheese - please ask

Some products may contain traces of nuts

Party menu only available for parties of 6 or more

A service charge of 10% will be added for parties of 6 or more.

Non refundable deposit of £10 per head required to secure your booking.

Pre-ordering required. All party members must choose from the same menu - Verde, Bianco or Rosso

£19.95

MENU BIANCO

TO START AND SHARE

A selection of Italian Antipasti: Olives, Bruschetta, Garlic Breads: plain, cheese, tomato & pesto, Tomato & Mozzarella Salad and Meat Balls

MAIN COURSES

Traditional Roast Turkey with all the Trimmings, Roast Potatoes and Seasonal Vegetables

Home made Goats Cheese and Sundried Tomato Ravioli, served with Olive Oil, Courgettes, Cherry Tomatoes and a touch of Garlic^(v)

Italian Beef Stroganoff: Strips of Beef Fillet with Mushrooms, Mustard and Cream, served with Rice

Penne Pollo Piccante: Spicy Chicken, Cherry Tomatoes, Chilli, Pesto, Rocket and a dash of Cream

Grilled Seabass Fillet with Vegetable Risotto

Any Stone Baked Pizza^(v)

DESSERTS

Classic home made Tiramisu

Baked New York style Vanilla Cheesecake

Zuccotto Panettone - Ice Cream Cake, Amaretto, Vanilla Creme Anglaise and Coconut Flakes

Lemon and Lime Posset with Shortbread Biscuit, Fresh Raspberries and Coulis

Warm Chocolate Brownie with Vanilla Ice Cream

Ice Creams and Sorbets

TO FINISH

Limoncello, Amaretto or Sambuca

£29.95

MENU ROSSO

TO START

Parma Ham and Mozzarella

Calamari Fritti: Fried Calamari with Carrellata, Garlic Mayonnaise & Sweet Chilli Sauce

Gamberoni Piccanti: King Prawns, Chilli, Garlic, White Wine and Cherry Tomatoes served with Crusty Bread

Home Made Ravioli, filled with Devon White Crab Meat, served with Cherry Tomatoes, Dill, White Wine and Garlic Cream Sauce with a dash of Tomato

Baked Sweet Pepper, filled with Risotto, Spicy Sausages, Mozzarella and Tomato

Parmigiana: Aubergines baked with Tomato, Mozzarella, Parmesan and Garlic^(v*)

MAIN COURSES

Fillet of Beef Mignon served with Green Peppercorn Sauce, Sauteed New Potatoes and Seasonal Vegetables

Slow Cooked Lamb Shank served with Rosemary and Red Wine Sauce, Creamed Potatoes and Seasonal Vegetables

Pollo ai Funghi: Chicken Breast with Mushrooms, White Wine, Mustard and Cream Sauce with Chunky Chips and Seasonal Vegetables

Grilled Seabass fillet, Leek puree, crushed New Potatoes with rocket and Seasonal Vegetables

Grilled Goat's Cheese with Warm Marinated Grilled Vegetables and Caramelised Onions in Sweet Balsamic^(v)

DESSERTS

Classic home made Tiramisu

Baked New York style Vanilla Cheesecake

Zuccotto Panettone - Ice Cream Cake, Amaretto, Vanilla Creme Anglaise and Coconut Flakes

Warm Chocolate Brownie with Vanilla Ice Cream

Lemon and Lime Posset with Shortbread Biscuit, Fresh Raspberries and Coulis

Ice Cream and Sorbets

TO FINISH

Limoncello, Amaretto or Sambuca