

AVAILABLE FROM  
26TH NOVEMBER

CHRISTMAS  
**2021**  
@TRATTORIA 51

Trattoria 51  
**SOUTHPORT  
& LIVERPOOL  
CHRISTMAS  
DAY  
SPECIAL**

Look out for our  
special menu!  
**£65 adults / £25 children**  
details available in our restaurants

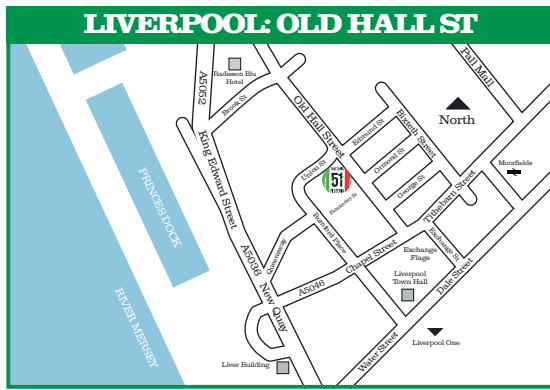
Trattoria 51  
**SOUTHPORT  
NEW YEAR'S  
EVE  
SPECIAL**

Early Evening  
special menu  
(last sitting 8pm)  
**£65 adults / £25 children**  
details available in our restaurant

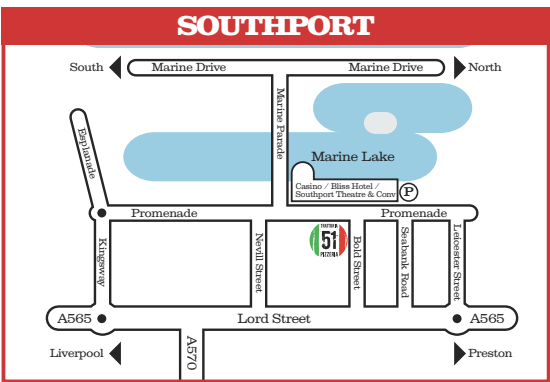
**OLD HALL ST  
XMAS CLOSING:**  
26 December - 9 January  
**OPEN 10/1/22**

**SOUTHPORT  
XMAS CLOSING:**  
26 - 28 December  
1 - 18 January  
**OPEN 19/1/22**

[www.trattoria51.com](http://www.trattoria51.com)



25-31 Old Hall Street Liverpool L3 9BS  
**0151 236 4739**  
[liverpool@trattoria51.com](mailto:liverpool@trattoria51.com)  
Monday-Saturday: 12 - 10pm



51 The Promenade Southport PR9 0DX  
**01704 510051**  
[southport@trattoria51.com](mailto:southport@trattoria51.com)  
Wednesday-Friday: 5pm - 9pm  
Saturday: 2pm - 9pm  
Sunday: 12pm - 8pm

# £17.95

## To Start and Share

A selection of Italian Antipasti: Olives, Bruschetta, Garlic Breads (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<sup>(v\*)</sup>

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

Any Stone Baked Pizza<sup>(v)</sup>

## Desserts

Strawberry Cheesecake with Berry Coulis

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

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

Ice Creams and Sorbets

Party menu only available 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

V vegetarian option

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

Some products may contain traces of nuts

# MENU VERDE

# £22.95

## To Start and Share

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

## Main Courses

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

Goats Cheese and sun dried Tomato Ravioli - slow cooked Shallots, Concassé Tomato & Asparagus in a White Wine Butter Sauce<sup>(v)</sup>

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 Salmon Fillet with Vegetable Risotto

Any Stone Baked Pizza<sup>(v)</sup>

## Desserts

Classic Tiramisu with espresso coffee, mascarpone, marsala liqueur and bitter cocoa

Strawberry Cheesecake with Berry Coulis

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

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

Warm Chocolate Brownie with Vanilla Ice Cream

Ice Creams and Sorbets

## to finish

Limoncello, Amaretto or Sambuca

# MENU BIANCO

# £34.95

## To Start and Share

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

## Main Courses

Grilled and marinated Flat Beef Steak with Wild Mushroom Sauce, Roast Potatoes and Seasonal Vegetables

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

Pollo Diavola - Marinated Roast Half Chicken served with light spicy Gravy, Roast Potatoes and Seasonal Vegetables

Steamed Seabass Fillet en Papillote with Mussels, White Wine, Garlic, Olive Oil, Spring Onions, Cherry Tomatoes, Pak Choi, Dill, Capers, Carrots and New Potatoes

Crab Ravioli served with Lemon and Tarragon & White Wine Butter Sauce

Melanzane Parmigiana: Aubergines baked with Tomato, Mozzarella, Parmesan and Garlic<sup>(v)</sup>

## Desserts

Classic Tiramisu with espresso coffee, mascarpone, marsala liqueur and bitter cocoa

Strawberry Cheesecake with Berry Coulis

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 & Berry Coulis

Ice Cream and Sorbets

## to finish

Limoncello, Amaretto or Sambuca

# MENU ROSSO