

Trattoria 51  
**LIVERPOOL  
CHRISTMAS  
DAY  
SPECIAL**

Look out for our  
special menu!

**£75 adults / £35 children**  
details available in our restaurants

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

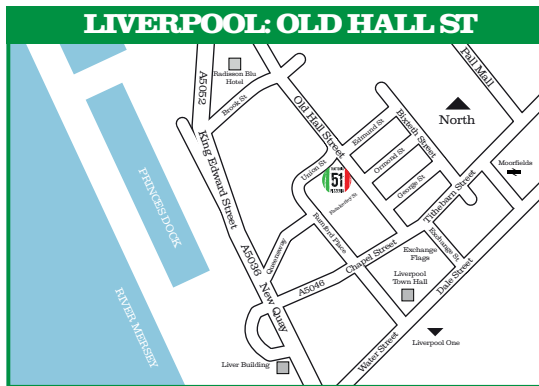
Early Evening  
special menu  
(last sitting 8pm)

details available in our restaurant

**OLD HALL ST  
XMAS CLOSING:**  
26 December - 9 January  
**OPEN 10/1/23**

**SOUTHPORT  
XMAS CLOSING:**  
25 - 27 December  
1 - 24 January  
**OPEN 25/1/23**

www.trattoria51.com



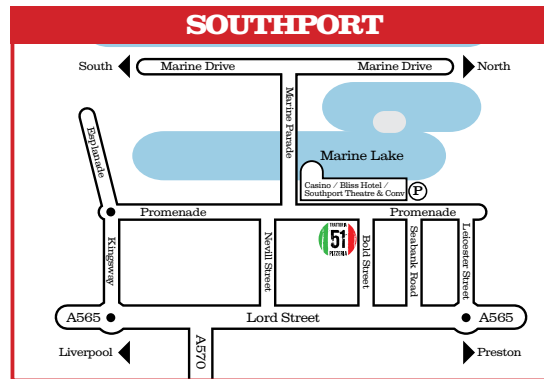
25-31 Old Hall Street Liverpool L3 9BS

**0151 236 4739**

[liverpool@trattoria51.com](mailto:liverpool@trattoria51.com)

Monday - Thursday: 12 - 9pm

Friday - Saturday: 12 - 9.30pm



51 The Promenade Southport PR9 0DX

**01704 510051**

[southport@trattoria51.com](mailto:southport@trattoria51.com)

Wednesday - Friday: 5pm - 9pm

Saturday: 1pm - 9pm

Sunday: 1pm - 8pm

LIVERPOOL FROM  
21 NOVEMBER

**CHRISTMAS  
2022-23**



**NATALE  
2022-23**

SOUTHPORT FROM  
23 NOVEMBER



**£21.95**

**TO START & SHARE**

A Selection of Antipasti: Bruschetta, Garlic Breads (Cheese and Tomato), Olives, Beef Meat Balls, Mozzarella, and Tomato

**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

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

Any Stone Baked Pizza

**DESSERTS**

Profiteroles filled with Whipped Dairy Cream topped with Belgian Chocolate

Baked Cheesecake with Berries Coulis

Lemon and Lime Posset with Shortbread Biscuit, Fresh Berries Coulis

Warm Chocolate Brownie served with Vanilla Ice Cream

Mixed Ice Creams or Sorbets

Party menu only available for parties of 6 or more.

Card details required to confirm booking. Cancellations within five days and no-shows will be charged.

Most items on our menu are also available Gluten-free and Dairy-free, Vegetarian and Vegan options also available for most courses.

If you have any special dietary requirements, intolerances or allergies please ask your waiter about our options.

Some products may contain traces of nuts.

**MENU VERDE**

**£26.95**

**TO START & SHARE**

A Selection of Antipasti: Bruschetta, Garlic Breads (Cheese and Tomato), Olives, Beef Meat Balls, Mozzarella, and Tomato

**MAIN COURSES**

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

Goats Cheese & Sundried Tomato Ravioli: slow-cooked Shallots, Concassé Tomato & Garden Peas in a White Wine Butter Sauce

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

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

Grilled Sea Bass Fillet served with Vegetable Risotto and Basil Oil

Any Stone Baked Pizza

**DESSERTS**

Classic Tiramisu: Mascarpone Cream on Soaked Ladyfingers in Coffee, Chocolate Chips, Aromatic Wine, decorated with Dusted Cocoa

Baked Cheesecake with Berries Coulis

Zuccotto: Ice Cream Cake with Amaretto Syrup, Vanilla Cream, Chocolate Sauce, and Coconut Flakes

Lemon and Lime Posset with Shortbread Biscuits and Berries Coulis

Warm Chocolate Brownie served with Vanilla Ice Cream

Mixed Ice Creams or Sorbets

**TO FINISH**

Dessert Wine, Limoncello, Amaretto or Sambuca

**MENU BIANCO**

**£35.95**

**TO START & SHARE**

A Selection of Antipasti: Bruschetta, Garlic Breads (Cheese and Tomato), Olives, Beef Meat Balls, Mozzarella, and Tomato

**MAIN COURSES**

8 oz. grilled Rump Steak served with Chunky Chips, Seasonal Vegetables and Green Peppercorn Sauce

Grilled Lamb Cutlet with Rosemary Lamb Sauce served with Mashed Potatoes and Seasonal Vegetables

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

Crab Ravioli served with Cream, Tomato, Prawn and Dill Sauce

Grilled Salmon Fillet with Cream, Tomato, Prawn and Dill Sauce, New Potatoes & Seasonal Vegetables

Parmigiana: Aubergines baked with Tomato Sauce, Mozzarella, Parmesan and Garlic

**DESSERTS**

Classic Tiramisu Mascarpone Cream on Soaked Ladyfingers in Coffee, Chocolate Chips, Aromatic Wine, decorated with Dusted Cocoa

Baked Cheesecake with Berries Coulis

Zuccotto: Ice Cream Cake with Amaretto Syrup, Vanilla Cream, Chocolate Sauce, and Coconut Flakes

Lemon and Lime Posset with Shortbread Biscuits and Berries Coulis

Warm Chocolate Brownie served with Vanilla Ice Cream

Mixed Ice Creams or Sorbets

**TO FINISH**

Dessert Wine, Limoncello, Amaretto or Sambuca

**MENU ROSSO**