

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**

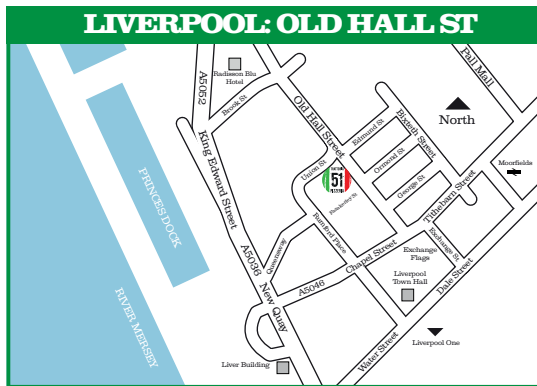
Early Evening
special menu
(last sitting 8pm)

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



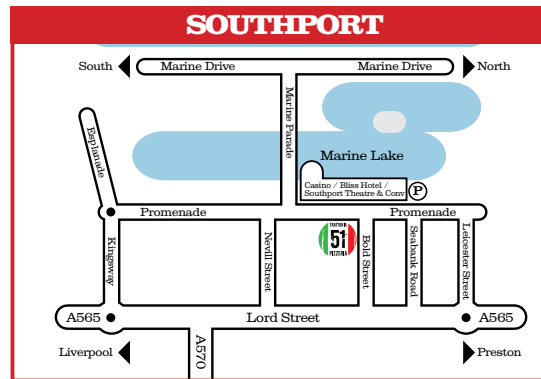
25-31 Old Hall Street Liverpool L3 9BS

0151 236 4739

liverpool@trattoria51.com

Monday - Thursday: 12 - 9pm

Friday - Saturday: 12 - 9.30pm



51 The Promenade Southport PR9 0DX

01704 510051

southport@trattoria51.com

Wednesday - Friday: 5pm - 9pm

Saturday: 1pm - 9pm

Sunday: 1pm - 8pm

LIVERPOOL FROM
21 NOVEMBER

**CHRISTMAS
2022-23**

DIETARY OPTION MENU



**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

(V, V*, GF, DF)

MAIN COURSES

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

(GF)

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

(GF)

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

(GF, DF)

Any Stone Baked Pizza

(V, V*, GF, DF)

DESSERTS

Profiteroles filled with Whipped Dairy Cream topped with Belgian Chocolate

(GF, DF, V*)

Baked Cheesecake with Berries Coulis

Lemon and Lime Posset with Shortbread Biscuit, Fresh Berries Coulis

(GF)

Warm Chocolate Brownie served with Vanilla Ice Cream

(GF)

Mixed Ice Creams or Sorbets

(GF, DF, V*)

Party menu only available for parties of 6 or more

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

V = Vegetarian option available on request

V* = Vegan option available on request

GF = Gluten-free option available on request

DF = Dairy-free option available on request

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

(V, V*, GF, DF)

MAIN COURSES

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

(GF, DF)

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

(V)

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

(GF)

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

(GF)

Grilled Sea Bass Fillet served with Vegetable Risotto and Basil Oil

(GF, DF)

Any Stone Baked Pizza

(V, V*, GF, DF)

DESSERTS

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

(GF, DF)

Baked Cheesecake with Berries Coulis

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

(GF)

Lemon and Lime Posset with Shortbread Biscuits and Berries Coulis

(GF)

Warm Chocolate Brownie served with Vanilla Ice Cream

(GF)

Mixed Ice Creams or Sorbets

(GF, DF)

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

(V, V*, GF, DF)

MAIN COURSES

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

(GF)

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

(GF, DF)

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

(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

(GF, DF)

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

(GF)

DESSERTS

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

(GF, DF, V*)

Baked Cheesecake with Berries Coulis

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

(GF)

Lemon and Lime Posset with Shortbread Biscuits and Berries Coulis

(GF)

Warm Chocolate Brownie served with Vanilla Ice Cream

(GF)

Mixed Ice Creams or Sorbets

(GF, DF, V*)

TO FINISH

Dessert Wine, Limoncello, Amaretto or Sambuca

MENU ROSSO