

NATALE PRANZO

12 NOON - 4PM

2 COURSE £16.95 / 3 COURSE £19.95

BRUSCHETTA FUNGHI MISTI (V)

Italian toasted bread topped with mixed mushroom & cream sauce

GRAVADLAX (GF)

Home cured salmon covered in dill served with horseradish

PATE

chicken liver pate, melba toast & onion jam

ZUPPA DEL GIORNO

Freshly prepared soup of the day & crusty bread



TACCHINO NATALIZIO

Traditional roast turkey, chipolata, stuffing & trimmings

POLLO PARMIGGIANA

Chicken breast in breadcrumbs topped with tomato & parmesan cheese

SALMONE CON SPINACI (GF)

Fresh salmon darne, spinach, lemon & white wine sauce

BISTECCA (5.00 supplement) (GF)

8oz sirloin steak plainly grilled or with peppercorn sauce, cooked to your liking

PIZZA NATALIZIA (V)

Vegetable pizza, red onions, mushrooms, sweetcorn and spinach

PASTA VESUVIO

Penne pasta tossed with red pepper, italian sausage, white wine, mascarpone and tomato

Mains served with fresh seasonal vegetables & potato



DOLCI NOSTRI

Choose your favourite dessert from our display



(V) Vegetarian / (GF) Gluten Free

Arigo
RISTORANTE
ITALIANO EST.
2019

It is important that our staff be informed of any of your allergies. Service charge not included, all prices are inclusive of VAT. Some dishes may contain nuts or traces of nuts. To the best of our knowledge, no dishes contain GM Modified Foods.

CENONE DI CAPO D'ANNO

3 - 8.30PM

3 COURSE £25.00

ZUPPA

Cock a leekie broth, crusty bread

SGOMBRO

Smoked mackerel mousse, rosemary crostini

SALSICCIA FAGIOLI (GF)

Italian spicy sausage, borlotti beans, red wine

POLENTA (V)

Fried polenta with mediterranean vegetable ragu



SGROPPINO

prosecco, lemon, vodka cocktail

ARROSTO DI MANZO BAROLO (GF)

Roasted sirloin of beef in rich red wine sauce

CANNELLONI

Rolled pasta filled with haggis, turnip sauce

TONNO (GF)

Seared tuna steak in lemon, caper butter

PIZZA

Pizza topped with parma ham, spicy pepperoni, & mascarpone cheese

PASTA ALLA NORMA (V)

Pasta baked with tomato, basil, aubergine & ricotta

Mains served with fresh seasonal vegetables & potato



CANNOLI CIOCCOLATO (V)

Sicilian dessert of chocolate cream filled crispy shell

PROFITEROLE (V)

Choux buns filled with creme patissier, covered in warm salted caramel

BUDINO VENEZIANA (V)

Bread & butter pudding, whiskey cream, vanilla ice



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FIRST SITTING:
3 course menu (no middle course) from 1pm-2pm vacate table by 4:30pm

SECOND SITTING:
4 course menu, from 4.30pm-5.30pm. Restaurant closes 9:30pm

GIORNO DI NATALE

SITTING 1 - £45.00 / SITTING 2 - £49

GLASS OF PROSECCO & CANAPE ON THE ARRIVAL

ROMBO (GF)

smoked halibut, peppered ricotta mousse, crispy capers

FUNGHI SPINACI (V)

Sauteed oyster mushrooms, spinach, garlic cream, grated provolone cheese, poached egg & focaccia croutons

GAMBERI ROSSI (GF)

Red Argentinian prawns, lemon, garlic butter and white wine sauce

ANTIPASTO

Sliced cured meat, olives and casatiello bread

RAVIOLO PESCE SPADA (Second Sitting)

Raviolone filled with sword fish served in a white wine and lemon sauce

ZUPPA DI FAGIOLI (Second Sitting)

Mixed beans broth and crusty italian bread

TACCHINO NATALIZIO

Roast turkey, stuffing, trimmings and gravy

MEDAGLIONI

Beef medallion dolcelatte cheese. crouton & marsala sauce

SOGLIOLA (GF)

Rolled lemon sole fillets, prawns & lobster sauce

TARTINA DI VEGETALI (V)

Roast mediterranean vegetable tartlet with whole grain mustard

Mains served with fresh seasonal vegetables & potato

MERINGA (V) (GF)

Strawberry, meringue, whipped cream

CIOCCOLATO (V)

Chocolate tart and vanilla mascarpone

DOLCE NATALIZIO (V)

Warm Christmas pudding, brandy sauce

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NATALE CENA

5 - 9.30PM

2 COURSE £18.95 / 3 COURSE £21.95

CROSTINO (V)

Goat cheese, nduja, olive tapenade on toasted bread

PATE DELLA CASA

Chicken liver pate, melba toast, onion jam

ZUPPA DEL GIORNO

Freshly prepared soup of the day & crusty bread

PROSCIUTTO MELONE (GF)

Galia melon & parma ham



TACCHINO NATALIZIO

Traditional roast turkey, chipolata, stuffing & trimmings

POLLO FUNGHI (GF)

Chicken breast in a mixed mushroom cream, white wine sauce

BISTECCA AI FERRI / PEPE (5.00 supplement) (GF)

Sirloin steak plainly grilled or with peppercorn sauce, cooked to your liking

TROTA AL FORNO (GF)

River trout coated in almonds, baked in butter & parsley

PIZZA NATALIZIO (V)

Vegetarian pizza with red onions, mushrooms, sweetcorn & spinach

PASTA BABBO NATALE

Pasta with peas, shallots, Italian sausage & napoli tomato sauce

Mains served with fresh seasonal vegetables & potato



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