

STARTERS

MINISTRONE (V)

Homemade vegetable soup

ZUPPA DEL GIORNO (V)

Soup of the day

SPECIALE DELLO CHEF (V)

Deep fried goat's cheese in breadcrumbs drizzled with honey and balsamic glaze

BRIE IN CAROZZA (V)

Deep fried Brie in breadcrumbs with baked pear in red wine, vanilla and cinnamon sauce

BURRATA TONITO

Burrata with grilled peach and Parma Ham

CROSTINI DELLA CASA

Toasted ciabatta with sauteed mushrooms and bacon in garlic butter sauce

AVOCADO CON GAMBERETTI

Avocado prawn cocktail

CAPELANTE ALLA TONITO

Scallops cooked in white wine and garlic sauce gratinated

GAMBERONI ARRABIATA

King prawns cooked in tomato & garlic sauce with chilli and basil

MIXED FRIED FISH

Deep fried calamari and whitebait

PATE DI FEGATO D`ANATRA

Duck liver pate served on toasted home made ciabatta

COZZE AGLIO E VINO BIANCO

Mussels cooked in white wine and garlic sauce

***Please inform your waiter if you have any dietary requirements or allergies.**

MAIN COURSES

PASTA TRICOLORE (V)

Ravioli cream and mushrooms, penne arrabiata, fusilli with basil pesto

MELANZANE DI NATALE (V)

Baked aubergine filled with sliced mozzarella and tomato

TACCHINO DI NATALE

Succulent roast Turkey breast with Cumberland sausage, stuffing and all the trimmings.

POLLO GORGONZOLA

Chicken breast cooked in gorgonzola sauce

POLLO or VITELLO ALLA MILANESE

Chicken or Veal escalope fried in breadcrumbs

LASAGNA BOSCAIOLA OR LASAGNA DI CARNE

Vegetarian lasagna or Beef lasagna

OSSOBUCO AL VINO BIANCO

Slow cooked veal shank with tomato and white wine

STINCO D`AGNELO AL VINO ROSSO

Lamb shank cooked in red wine sauce

FILETTO ALLA GRIGLIA

Grilled fillet steak

LINGIUNI FRUTTI DI MARE

Sea food linguine cooked in provencale sauce

TILAPIA PICCATA CON GAMBERONI

Fillet of tilapia cooked in lemon butter sauce topped with king prawns

SALMONE CHAMPAGNE

Fresh salmon cooked with champagne sauce with cream and tomato sauce

DUETTO DI PESCHE ALLA GRIGLIA

Grilled fillet of Sea Bass and Salmon

DESSERTS

CHRISTMAS PUDDING
BREAD&BUTTER PUDDING
TIRAMISU
PISTACHIO TIRAMISU
CHOCOLATE FUDGE CAKE
MIXED ICE CREAM
APPLE PIE

Tonito Italian Restaurant

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TONITO ITALIAN RESTAURANT

3 COURSE CHRISTMAS DAY MENU £49.95

+10% service charge



Merry Christmas