**Gluten free pasta available
VE-Vegan
GF-Gluten free
V-Vegetarian
GFA- Gluten free available

Topoly's
Italian Restaurant
Est. 1990
35 Years

FESTIVE MENU 1
3 COURSES - £31.50
Christmas Crackers & mince pies included.

ALL I WANT FOR CHRISTMAS

Bruschetta Al Pomodoro (VE)(V)
Ciabatta bread, pesto, fresh tomatoes, onions & garlic.

Paté
Smooth liver, rocket, served with toasted ciabatta.

Calamari
Squid rings, deep fried, garlic mayo dip.

Caprese Salad (GF)(V)
Tomatoes, mozzerella, capers, basil & balsamic glaze.

Gran Antipasto (GF)
Blended Italian Salami, Prosciutto & Coppadi Parma; olives, tomatoes & mozzarella.

Macaroni & Cheese Bites (V)
Served with Garlic & pesto aioli

JINGLE BELL ROCK

Tagliatelle Della Mamma (VE)(V)**
Napoli sauce, capers, garlic, cherry tomatoes, olives & basil

Ravioli Alla Romana
Chicken, mushrooms, cream & Napoli.

Risotto Funghi (GF)(V)
Rice, mushrooms, onions, garlic & cream

Lasagne
Minced meat, béchamel sauce, tomatoes, mozzerella cheese.

Penne Arrabiata**
Hot salami, garlic, peppers, chilli & Napoli.

Spaghetti Carbonara**
Ham, cream, white wine & Italian herbs.

Penne alla 'Nduja**
Paprika, cherry tomatoes, peppers, cream, Nduja, garlic & chillis.

Spaghetti ai Frutta di Mare**
Cream, garlic, fresh herbs, lemon, white wine, mussels, prawns & smoked salmon.

LAST CHRISTMAS

Christmas Affogato (GFA)(V)
Hazelnut Gelato, shot Espresso served with cantuccini biscuit.

Lemon Roulade (GF)(V)
Meringue, sicillian lemon & Cream filling, Vanilla Gelato.

Homemade Tiramisu (V)
Homemade Tiramisu, sponge fingers, coffee & italian liquer, mascarpone cheese & chocolate powder.

Golden Nugget & Honeycomb Cheesecake (V)
Vanilla, chocolate honeycomb, golden nuggets & chocolate.

Sorbetto (VE)(V)(GF)
2 Scoops Raspberry



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FESTIVE MENU 2
3 COURSES - £37.50
Christmas Crackers & mince pies included.

FESTIVE BEGINNINGS

Bruschetta Al Fungi (V)
Ciabatta bread, mushrooms, cream, pesto sauce.

Paté
Smooth liver, rocket, served with toasted ciabatta.

Funghi All Aglio (V)
Mushrooms coated in breadcrumbs & cooked in garlic butter.

Burrata (GF)(V)
Honey, chilli flakes, olive oil, rocket & pine nuts.

Bresaola Beef (GF)
Air dried beef, rocket, parmesan cheese, lemon & olive oil dressing.

Gamberetti Cocktail (GF)
Prawns, salad topped with a homemade sauce.

CHRISTMAS CLASSICS

• Served with a side of your choice -
Rice, Jacket Potato, chips, salad or Roasted Veg.

Pollo alla Rosso (GF) •
Breast of chicken, cream, herbs, red pesto sauce & cherry tomatoes.

Cesare con Pollo (GF)
Romaine lettuce, chargrilled chicken, parmesan, Croutons & homemade Caesar dressing.

Pollo Dolcelatte (GF)•
Cream, spinach, fresh herbs and Dolcelatte cheese.

Branzino Crema (GF)•
Seabass, spinach, cream, garlic, tarragon.

Pollo Pomodoro (GF) •
Breast of chicken, Napoli sauce, chilli, green peppers, herbs & topped with mozzarella cheese.

Beef Stroganoff (GF)•
Finely chopped fillet, cream, mushrooms, green peppers, napoli sauce & wine.

Funghi Stroganoff (GF)(V) •
Mushrooms, green peppers, napoli sauce, cream, mixed herbs & wine.

SWEET ENDINGS

Christmas Affogato (GFA)(V)
Hazelnut Gelato, shot of Espresso served with Cantuccini.

Profiteroles (V)
White chocolate & Pistachio served with whipped cream.

Homemade Tiramisu (V)
Homemade Tiramisu, coffee & italian liquer, mascarpone cheese & chocolate powder.

Golden Nugget & Honeycomb cheesecake (V)
Vanilla, chocolate, honeycomb, golden nuggets.

White Chocolate & Raspberry Roulade (GF)(V)
Cream filling, raspberry sauce, white chocolate pieces & Vanilla Gelato.

