

# Maruzzella

## CHRISTMAS LUNCH MENU

### APERITIVO AN ARRIVAL (TRADITIONAL ANCHOVIES ZEPPOLE AND PROSECCO )

#### STARTERS

Traditional sharing antipasto board for the table with  
the best selection from our chefs

#### MAIN TO CHOOSE FROM

Maccheroni al ferretto con ragu' di maiale e pecorino  
(hand made maccheroni pasta , served with traditional  
succulent pork ragu , and grated pecorino Silano )

or

Capretto brasato su letto di lenticchie  
(braised baby goat served on a bed of lentil stew)

or

Baccala alla calabrese  
(Norwegian salted Cod , cooked with capers, chilli , olives  
potatoes and tomatoes sauce )

or

Salmon croccante su letto di pompelmo e rucola  
( crispy skin salmon , served on a bed of grapefruits and  
crispy rucola , with lemon and lime dressing )

or

Involentino di melanzane e pesto di basilico e mentuccia  
( eggplants involtini served on a bed of fresh pesto and  
mint sauce , extra virgin olive oil ) Vegetarian dish

#### DESSERT TO CHHOSE FROM

Zeppole honey served with vanilla ice cream and mint

or

Traditional Pandoro served with chantilly cream and  
chocolate ice cream