



Christmas Menu

THREE COURSE SET MENU WITH A GLASS OF PROSECCO, BEER OR SOFT DRINK – £40.00pp

Starters

ARANCINI PORCINI E TARTUFO (V)

Crispy risotto balls with porcini mushrooms, mozzarella, truffle mayo and parmesan crisps.

CARPACCIO DI SALMONE

Marinated salmon with watermelon, orange gel, lime zest, and dill.

STRACCHETTI DI MANZO

Tender beef strips with slow-cooked onions, fresh herbs, and artisan crackers.

BRUSCHETTA AFFUMICATA

Warm toasted ciabatta with sweet roasted peppers and melted smoked provola.

Main Course

RISOTTO BARBABIETOLA (V)(CBVG)

Creamy beetroot risotto finished with a goat's cheese fondue and a touch of spinach dressing.

GNOCCHI PAESANA

Soft homemade gnocchi served with a creamy dolcelatte sauce and Tuscan sausage crumble.

OSSOBUCO ALLA MILANESE

Braised veal served with saffron risotto and a deep, silky veal sauce.

CASSOLA DI PESCE

Sardinian soup with fresh fish, shellfish, spicy tomato, herbs, served with homemade focaccia.

Dessert

TORTINO AL CIOCCOLATO BIANCO E NUTELLA

Warm white chocolate fondant with molten Nutella.

TIRAMISU AL PISTACCHIO

Our signature tiramisu with a rich pistachio twist.

SEMIFREDDO AL CAFFE CON CARAMELLO SALATO

Smooth coffee semifreddo drizzled with salted caramel.

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A discretionary service charge will be added to your bill.
Our kitchen handles many recognised allergens. Please inform a member of staff of any food
allergies or intolerances when placing your order.
Merry Christmas from the team at Gio's.

www.giosmanchester.com