

BOOKINGS AND DEPOSITS

Colosseo would like to invite you to celebrate Christmas in Doncaster's newly opened restaurant. In order to reserve a table in advance for this most celebrated occasion, please call us on: 01302 953600 between the hours of 11.00am. to 11pm.

Please feel free to call us, we will be delighted to help you with any enquiries you may have. In order to secure your reservation for Christmas, we require a deposit of £5 per person within 7 days of your booking.

If you wish to cancel your booking, a period of 10 days is required prior to the dining in order for you to get a refund.

However, if your cancellation is within the 10 days, no refund will be issued please note, all meals must be pre-ordered as per the order forms provided.

Christmas Menu's available in December 2015

EVENING

A La Carte

Available every night except Fridays and Saturdays.

Christmas set menu [1st-24th]

LUNCH

A La Carte [1st-31st]

Christmas set Menu [1st-24th]

COLOSSEO RESTAURANT

232 Carr House Road

Doncaster DN4 5DS

Tel: 01302 953600



*Christmas
Menu
2015*

Menu-1

£23.95 per person

Anti pasti - Starters

- **Funghi all aglia**
Mushrooms cooked in cream, garlic, with white wine topped with cheese
- **Zuppa piatto del giorno**
Chef's special soup of the day
- **Salmon E capperi**
Smoked salmon served with cappers topped with dill dressing
- **Melezana alla parmigiana**
Aubergine cooked and baked with garlic tomato and Parmesan cheese
- **Anti pastomisto**
A selection of cured meats served with cheese and olive

Main courses

- **Tacchino**
Roasted turkey crown sliced and served with vegetable selection & cranberry sauce
- **Branzino**
Fresh seabass fillet pan-fried and served on a base of risotto with courgette, tomato and butter
- **Colosseo pollo speciale**
Whole breast of chicken pan-fried in butter with mushrooms and peeled prawns. A hint of pomodoro and cream gives this chicken dish a rich creamy finish and served with French fries
- **Bistecca Romana**
Prime aged local sirloin steak cooked in red wine reduction, Madera with mushrooms, onion, cream & brandy served with French fries
- **Tortellini special**
Tortellini cooked with bacon, pepperoni, onion, parsley, Parmesan cheese and cream

Desserts

- **Tirumisu**
Homemade Tia Maria Tiramisu made with original Italian Recipe
- **Profiros**
Choux pastry balls filled with Sweetened cream and topped With a rich chocolate sauce
- **Xmas pudding**
Traditional favourite served with warmed brandy sauce



Menu-2

£18.95 per person

Anti pasti - Starters

- **Salmon E capperi**
Smoked salmon served with cappers topped with dill dressing
- **Brushetaverna**
Homemade toasted bread topped with garlic, chopped fresh tomato extra virgin olive oil & basil
- **Funghi all aglia**
Mushrooms cooked in cream, garlic, with white wine topped with cheese
- **Homemade garlic bread**

Main courses

- **Spaghetti pollo**
Strips of chicken breast cooked with mushrooms, onions white wine and a touch of cream with Napoli sauce
- **Risotto funghi**
Rice cooked with mixed mushroom and Parmesan cheese, topped with rocket & Parmesan shaving
- **Tutti carne**
Selection of Italian sausages, mozzarella cheese and tomato
- **Spaghetti polpatte**
Spaghetti cooked with meatballs sin a spicy Neapolitan sauce topped with basil
- **Pollo meditrainian**
Baked chicken breast with fried mediterranean vegetables, Neapolitan sauce and garlic served with French fries

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Wine List

Whites

Verduzzo 175ml £3.50
250ml £4.50
Bottle £12.95

A fruity wine with a refreshing finish

D'Avento Chardonnay £13.50
(Italy) Typical dry Italian Chardonnay with a lovely fruity apple flavour. A very juicy, crisp and delicate wine.

Vivoli Pinot Grigio £13.95
(Italy) A crisp and refreshing wine with delicate aromas and flavours of pear and citrus fruit.

Trebbiano £14.95
(Italy) Dry full bodied with a hint of aromatic persistence

Villa dei Fiori Fiano £15.50
(Italy) This wine has an intense yellow colour. The bouquet is intense and harmonious.

La Luciana Gavi £16.50
(Italy) Zesty citrus fruit and lightly floral characters followed by a racy and vibrant finish.

Terrazze Della Luna Pinot Grigio DOC £16.95
(Italy) A weightier 100% Pinot Grigio from the high altitude Vineyards of Trentino. Pale lemon in colour with a clean floral nose.

Champagnes

Italia Prosecco 200ml £4.50
Bottle £17.95

Pale green with lemon hues. Hints of apple and peach on the nose. Light and delicate with citrus notes - this wine is dry, soft and creamy.

Red

Merlot 175ml £3.50
250ml £4.50
Bottle £12.95

(Italy) Straw in colour, fresh and fruity with lasting flavour. Ruby red, full body with a hint of raspberry.

Fontana D'Italia Sangiovese £13.50
(Italy) A fruity and juicy wine with vibrant aromas of red fruit and a hint of violet.

One World Olive Hills Nero D'Avola £14.25
(Italy) Aromas of ripe blackberries and dark red plums jump out of the glass with subtle notes of leather and just a hint of smoke.

Montepulciano £14.95
(Italy) Fruity with a well rounded tannin and a hint of vanilla flavour.

Avito Shiraz £15.50
(Italy) Ripe, plummy fruit and a touch of bramble, spice and vanilla. The palate has cherry and plummy notes leading to good acidity and a tannic finish.

Riva Leone Barbera £16.50
(Italy) Full bouquet of sweet spices and hints of ripe red fruits. The flavour is soft but firm, generous and elegant, with a pleasant ttertaste of cherry preserve.

Roses

Zinfandel Rosé 175ml £3.60
250ml £4.95
Bottle £13.50

(Italy) Bursting with strawberry fruit flavours and a smooth creaminess on the palate producing a mouth-watering off dry sweetness.

Sides Orders

Homemade garlic bread £3.95

Sautee patate £2.20
Potato's sliced and fried with onions and seasoned

Rocket insulate £2.95
Fresh rocket served with Parmesan cheese and extra virgin olive oil, and balsamic vinegar

Insalata di creaser £2.95
Gem lettuce dressed with special Caesar dressing topped with parmesan cheese

Insalata Greek £3.50
Fresh mixed lettuce, onion, cherry tomatoes, green peppers, olives, topped with feta cheese

Insalata di case £3.95
Special house salad with fresh mixed lettuce, Onion, cucumber, olives, cherry tomatoes, and balsamic vinegar

Bufali insalata £3.95
Buffalo mozzarella sliced served with fresh chopped tomato, topped with basil & extra virgin olive oil

Patatine fritte £2.20
French fries

Anelli di cipolla £2.00
Freshly deep fried onion rings seasoned

Merry
Christmas

and happy new year 2016
from Colosseo