



Christmas Menu

2018

Anti pasti - Starters

- **Zuppa piatto del giorno**
Chefs 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
- **Insalate Anatra**
Breast of duck pan fried and roasted, thinly sliced and served on a bed of mix leaves and selection of forest fruits, dressed with coulis and balsamic vinegar
- **Insalate Figura**
Slow and partly honey roasted figs in a special salad with walnuts and goat cheese crumble on top of mix leaves, dressed with lemon honey vinaigrette

Main Courses

- **Tacchino**
Roasted turkey crown sliced and served with vegetable selection & cranberry sauce
- **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
- **Sogliola Con Salmone**
Fillet of lemon sole wrapped and baked with smoke salmon served on a bed of spinach, with creamy baby prawns sauce with hint of lemon, served with French fries
- **Venison**
Prime cut of venison saddle (fillet) cooked with selection of wild mushroom in red wine & port reduction with hint of demiglace and chilli served with chips

Desserts

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



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

Desserts

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Whites

Verduzzo

175ml £3.50
250ml £4.50
Bottle £13.95

A fruity wine with a refreshing finish

Chardonnay

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

£15.50

Pinot Grigio

(Italy) A crisp and refreshing wine with delicate aromas and flavours of pear and citrus fruit.

£15.95

Trebbiano

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

£16.95

Fiano

(Italy) This wine has an intense yellow colour. The bouquet is intense and harmonious.

£21.95

Gavi Di Gavi

(Italy) Zesty citrus fruit and lightly floral characters followed by a racy and vibrant finish.

£24.50

Pinot Grigio Ponto

(Italy) A weightier 100% Pinot Grigio from the high altitude Vineyards of Tentino. Pale lemon in colour with a clean floral nose.

£24.95

Champagne

Prosecco

200ml £5.95
Bottle £20.95

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 £13.95

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

Sangiovese

£14.95

(Italy) A fruity and juicy wine with vibrant aromas of red fruit and a hint of violet.

Nero D'Avola

£15.95

(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

£22.95

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

Shiraz

£22.95

(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.

Barbera

£24.50

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

Rose

Merlot Rosé

175ml £3.60
250ml £4.95
Bottle £14.95

(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 £2.95
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 Greca £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 £2.40
French fries

Anelli di cipolla £2.20
Freshly deep fried onion rings seasoned

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 2018

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

