CAFÉ ROBERTO

Christmas Menu

A TASTE OF ITALY THIS CHRISTMAS

STARTERS

Bruschetta (V)
Toasted ciabatta topped with cherry plum tomatoes, extra virgin olive oil, fresh basil, garlic, red onion and parsley.

Melon & Parma Ham
Sweet melon served with delicate slices of Parma ham, beautifully balanced with fresh herbs and seasonal garnish.

Venetian Cicchetti
Traditional Venetian-style baked bread topped with melted mozzarella and a selection of savoury meat and vegetable toppings.

Arancini (V)
Crispy fried risotto balls filled with peas and mushrooms, served with rich saffron sauce and melted mozzarella.

MAIN COURSES

Salmone Al Forno
Oven-baked Scottish salmon fillet served with sautéed potatoes and seasonal vegetables.

Melanzane Parmigiana (V)
Layers of grilled aubergine baked with rich tomato sauce, buffalo mozzarella, fresh basil and grated Parmesan cheese.

Petto di Pollo Cremolato
Pan-fried chicken breast served in a delicate creamy sauce accompanied by fragrant mushroom rice.

Spicy King Prawn Pasta
King prawns cooked in white wine with a spicy tomato sauce, tossed with pasta and finished with fresh herbs.

DESSERTS

Traditional Tiramisu
A classic Italian favourite made with coffee-soaked sponge fingers, mascarpone cream and a dusting of cocoa.

Affogato
A scoop of vanilla gelato topped with freshly brewed espresso coffee and served with buttery shortbread biscuits.

Panna Cotta with Winter Berries
Silky vanilla panna cotta served with a seasonal winter berry compote.

Selection of Gelato Ice Cream
A selection of authentic Italian gelato ice creams served with a crisp wafer biscuit.

MENU PRICING

2 Courses - £21.95 | 3 Courses - £24.95

Available from 1st November 2026

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For enquiries and bookings, please email us using the address above.