



IL POSTICINO
— CUCINA ITALIANA —

*Celebrate
Christmas
the Italian Way*

Christmas Menu

— CELEBRATE CHRISTMAS THE ITALIAN WAY —

2 COURSES
£28
PER PERSON

3 COURSES
£38
PER PERSON

4 COURSES
£45
PER PERSON



ADD A GLASS OF
PROSECCO ON ARRIVAL
FOR **£6.00**

ANTIPASTI • STARTERS

Crema di zucca, carote, zenzero, cannella,
noce moscata e crema di pecorino sardo stagionato (V)
*Pumpkin, carrots, ginger, cinnamon,
nutmeg and aged Sardinian pecorino cream*

Fettunta, Cozze pomodorini ed erbe
*Garlic rubbed toasted bread,
mussels, cherry tomatoes and fresh herbs*

Salsiccia toscana, crema di cachi e noci
Tuscan sausage, persimmon cream and walnuts

SECONDI • MAIN COURSES

Peposo di manzo, polentina morbida
e cavolo nero ripassato in padella
*Peposo style braised beef, soft polenta
and sautéed black cabbage*

Bocconcini di baccalà fritto
con verdure e maionese di datterini e basilico
*Fried salt cod bites with vegetables
and cherry tomato & basil mayonnaise*

Torta salata, ricotta di bufala,
patate, porro e scamorza affumicata (V)
*Savory tart with buffalo ricotta,
potatoes, leek and smoked scamorza*

(V) VEGETARIAN DISH

PRIMI • PASTA COURSES

Pici al ragù di cervo e nocciole
Pici pasta with venison ragù and hazelnuts

Paccheri, pomodorini, polpo e zafferano
*Paccheri pasta with cherry tomatoes,
octopus and saffron*

Maccheroncini al cavolfiore e semi di papavero (V)
*Maccheroncini pasta with cauliflower
and poppy seeds*

DOLCI • DESSERTS

Tiramisù al pandoro e amarena
Pandoro tiramisu with morello cherries

Crème brûlée al cioccolato fondente,
arancia e lamponi
*Dark chocolate, orange and raspberry
crème brûlée*

Vinsanto e cantuccini
Vinsanto dessert wine and cantuccini biscuits

AVAILABLE FROM 1ST OF DECEMBER TO 30TH OF DECEMBER

PREORDER REQUIRED • £10 DEPOSIT PER PERSON


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