



STARTERS

Carpaccio di vitello

Beef carpaccio, served on a bed of rocket leaves, with pickled mix veg and wassabi dressing

Chicken Liver pate

smooth pate with a hint of brandy, served with bread, onion chutney and side salad.

Soup of the day

served with homemade bread and butter

Gamberri alla Busara

king prawns seared with tomato, garlic and herbs sauce, with a dash of white wine.

Mushrooms alfredo

garlic mushrooms, alfredo sauce, served on crusty bread

MAIN COURSES

Filled Mignon

tender beef fillet served with potato pave, gravy sauce & seasonal veg

Statler chicken

chicken supreme, served with duchess potatoes and whisky and peppercorn sauce

Pesce del giorno

fish of the day, served with a choice of creamy sauce or herbs new potatoes

Corleone Linguine

king prawns and smoked salmon served in a herb and cream sauce with cherry tomatoes

Agnello alle erbe

pan seared lamb, served with herbs and mint new potatoes

Vegetable arancini

served with Napoli sauce and parmesan cheese

DESSERTS

Limoncello Bomb

served with his berries compote, cream and fresh fruits

Dark chocolate Soufle

served warm, with vanilla ice cream

Berry Cheesecake

Creme Brulée

flavour of the day



Crido's
restaurant



2 courses £28.95
add desserts £4

CHRISTMAS

MENU

For reservations please contact us by phone, facebook or email

www.cridosrestaurant.co.uk / cridosrestaurant@yahoo.com / 01738440777



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