



**DON  
CARLO**

ITALIAN RESTAURANT

**CHRISTMAS DAY**  
LUNCH MENU  
25/12/24



# CHRISTMAS DAY

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## CHEF'S FESTIVE WELCOME

### HOME MADE BREAD

Our homemade bread served with extra virgin olive oil

### ITALIAN MINISTRONE SOUP

A hearty and traditional Italian minestrone soup to warm your palate

## THE JOY OF SHARING

### BABY SPINACH SALAD

With roasted sweet potatoes, goat cheese, and pine nuts (7,9,10)

### MARINATED SALMON LOIN

Paired with grilled green asparagus and an orange-fennel salad (4,5)

### SLOW-COOKED BEEF TENDERLOIN SLICES

Served with tuna sauce and Parmesan fried bites (4,5,7)

## A CELEBRATION BEGINS

### GRILLED OCTOPUS

Accompanied by basil pesto and glazed potato gnocchi (1,7,8,10)

### WILD MUSHROOM RISOTTO

Carnarolli rice with forest mushrooms, parmesan crust and fresh truffle flakes (7,14)

### HERB-GLAZED SLOW-COOKED PORK BELLY

Caramelised with a delicate glaze of aromatic Italian herbs

## CELEBRATION PLATE

Choose between three exceptional dishes

Roasted Turkey Breast with stuffing, root vegetables, and a mulled red wine sauce (2,7,10,14)

OR

### GRILLED BEEF FILLET

Grilled Beef Fillet served with celeriac purée, baby carrots, potato textures, and winter truffle sauce (7)

OR

### OVEN-BAKED SEABASS FILLET

Oven-baked Seabass Fillet with braised leek, vegetables, and champagne sabayon (5,7,14)

## SWEET FAREWELL

### FESTIVE WALNUT CAKE

Festive Walnut Cake served with warm white chocolate vanilla soup and frozen forest fruits (1,4,7,10)

Italian coffee and petit four

PRIZE: €80.00

*Merry Christmas! ✨ Buon Natale!  
Καλά Χριστούγεννα!*

# ALLERGEN INFORMATION LIST

1. Cereals\*
2. Celery
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk
8. Molluscs
9. Mustard
10. Nuts\*\*
11. Peanuts
12. Sesame Seed
13. Soya
14. Sulphur Dioxide

\* Wheat, rye, barley, oats.

\*\* Almonds, hazelnuts, walnuts, cashews, Pecan nuts,  
Brazil nuts, pistachio nuts, macadamia or Queensland nut