



Christmas Menu

£30

STARTERS

Tortino di Salmone su Pane Speziato

Smoked salmon with sour cream, green apple, lemon, dill, Dijon mustard & crushed pink peppercorns, served with chargrilled bread.

Caprese di Bufala

Mozzarella di bufala served with sliced vine tomatoes, fresh basil, dressed with extra virgin olive oil.

Vellutata d'Orzo

Homemade creamy barley soup with onion, celery, carrots, parsley and butter, enriched with egg yolk and chicken broth, served with seasoned bread croutons.

MAIN COURSES

Stinco di Agnello

Slow cooked lamb shank cooked with Barolo red wine, celery, carrots, onions, garlic and rosemary, served with mashed potato.

Pappardelle al Ragout di Manzo

Fresh homemade pappardelle pasta served with a homemade short rib beef ragu, slowly braised in tomato sauce, carrots, celery, garlic, onions & Latino red wine, topped with Parmesan cheese.

Pesce Spada Valdostano

Chargrilled swordfish topped with cherry vine tomatoes, black olives, capers and mixed Italian herbs, served with green beans with lemon juice and garlic.

Pizza Bianca Neve

Chargrilled aubergines, courgettes, peppers, stracciatella di bufala & toasted pistachio nuts.

DESSERT — £7 SUPPLEMENT

Panettone alla Crema di Cognac

Classic Italian Christmas panettone served with a delicate Cognac cream and chocolate shavings.

Tiramisù al Limoncello

Italian tiramisù with mascarpone cream, lady fingers and Sorrento limoncello.

182 - 184 Wandsworth Bridge Road Fulham, London SW6 2UF

T: 020 7371 5253

E: info@paggs184.co.uk

 [paggs184](https://www.instagram.com/paggs184)

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