CHRISTMAS BOOKING FORM

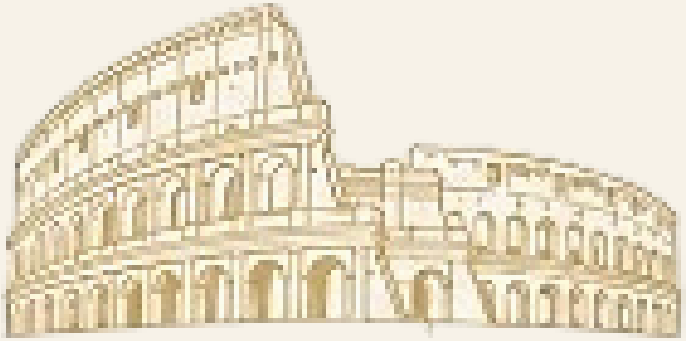
Date of Party: _____ Time: _____ Number of people: _____

Booked by (name): _____ Telephone: _____

Email: _____

NAME	STARTER				MAIN					DESSERT			
	Arancini	Gamberi e Cozze	Funghi Delitia	Salsiccia Pastore	Tacchino Arrosto	Agnello di Natale	Orata al Forno	Linguine Antica	Panciotti Melanzane	Tiramisu	Gusto D'italia	Sorbetto Limone	Limoncello Cheesecake

ANTICA ROMA



Fully Licensed Restaurant

01454 501377

Available 25th December 2026
12pm - 5pm

Church Rd, Yate, Bristol BS37 5BG

PRE ORDER ONLY

Please complete this pre-order form and return it to us.

Food allergies & intolerance: please speak to our staff before ordering.

CHRISTMAS DAY MENU

3 COURSES £64.95

STARTERS

Arancini "Siciliani"

Rice arborio, breaded balls stuffed with beef (bolognese) peas, bufalo mozzarella and topped "Napoli" sauce and served with salad garnish

Gamberi e Cozze alla Diavola

Tiger prawns, mussels fried in garlic, chilli and tomato sauce served with homemade bread

Funghi "Delizia"

Fresh mushrooms baked with cream and mozzarella served with homemade bread.

Salsiccia del Pastore

Spicy italian sausage, peppers, garlic, olive oil in pomodoro sauce a touch of cream and baked with mozzarella served with homemade bread.

KID'S MENU

£15

STARTERS

MEATBALLS
FISH FINGERS

MAINS

SPAGHETTI BOLOGNESE
LASAGNE
CHICKEN STRIPS IN BREADCRUMBS
SERVED WITH FRIES

DESSERT

ICE CREAM
PROFITEROLES

NAME.....
STARTERS.....
MAINS.....
DESSERT.....

NAME.....
STARTERS.....
MAINS.....
DESSERT.....

NAME.....
STARTERS.....
MAINS.....
DESSERT.....

NAME.....
STARTERS.....
MAINS.....
DESSERT.....

MAINS

Tacchino "Arrosto"

Roast Turkey with roast potatoes and vegetables in gravy sauce with Yorkshire pudding.

Agnello di "Natale"

Lamb shanks, braised in rich red wine sauce served with roast potatoes and vegetables.

Orata al Forno

Sea bream cooked in oven with lemon, rosemary, cherry tomatoes, served with roast potatoes and vegetables.

Linguine "Antica Roma"

Linguine pasta with mussels and king prawns, cooked with garlic, chilli and parsley with a hint of tomato sauce.

Panciotti "Melanzane e Scamorza"

Fresh Italian pasta stuffed with aubergines, scamorza (italian cheese), tomato sauce, touch of cream, spring onion, garlic and cherry tomatoes.

DESSERTS

Tiramisu

Sponge fingers soaked in coffee and Marsala, layered with mascarpone cream cheese and chocolate

Gusto D'Italia

Cherry ice cream with Amaretto liqueur, whipped cream, almonds and strawberry sauce

Sorbetto al Limone

Lemon sorbet drenched with Limoncello liqueur

Homemade Limoncello Cheesecake