

# Christmas & New Year's Menu



## Akentannos

SARDINIAN RESTAURANT & BAR

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# Christmas Day Lunch 2017

Four courses **£62.00**

Children 10 years and under **£25.00**

## Aperitif

**Glass of Prosecco Doc Extra Dry with olives**

## Starters

**Vellutata di Broccoli e Patate** (v) GF

Creamy broccoli and potatoes soup, topped with pecorino cheese.

**Prosciutto di Cinghiale al Miele Tartufato** GF

Sardinian wild boar ham served with truffle honey, walnuts, pecorino cheese and rocket leaves.

**Polpi Piccanti** GF

Fresh octopus served with garlic, parsley, chilli, white wine and fresh tomato sauce.

**Antipasto Vegetariano** (v) GF

Grilled aubergines, black olives, sweet peppers, artichokes and oyster mushrooms marinated in basil oil.

**Carpaccio di Tonno con Finocchi e Arance** GF

Tuna carpaccio served with fennel, orange slices, rocket and roasted almonds, flavoured with extra virgin olive oil, balsamic reduction and mint leaves.

**Funghi con Pecorino** (v) GF

Baked flat Mushrooms with garlic & fresh chilli, served with a creamy pecorino cheese sauce.

## Desserts

**Panettone con Ganache al Cioccolato** (v)

Panettone served with a dark chocolate cream.

**Arance Marinate** (v) GF

Slices of oranges, marinated with sambuca liqueur and brown sugar. Topped with flakes almonds.

## Mains

**Agnello al Rosmarino** GF

Lamb cutlets simply roasted with a little garlic and fresh wild rosemary served with full-bodied red wine sauce.

**Salmone Aromatizzato** GF

Pan fried fillet of fresh salmon, marinated with extra virgin olive oil, basil, garlic, rosemary, thyme, lemon zest and fresh chili. Topped with grilled asparagus. Served with potato puree flavoured with pecorino cheese.

**Ravioli con Ricotta di Pecora e Pistacchi** (v)

Fresh ravioli, filled with sheep ricotta cheese and pistachios, served with tomato and basil sauce, topped with parmesan cheese.

**Petto di Tacchino con Castagne e Scorza di Limone** GF

Roast breast of turkey served with a delicious sauce made with carrots, celery, onion, rosemary, lemon zest and chestnuts.

**Filetto in Salsa** GF

Pan-fried Fillet of Steak served with a rich creamy sauce made with Italian bacon, onion, wild mushrooms and red wine. Topped with pecorino cheese shavings.

**Tiramisu al Mirto** (v)

Home-made tiramisu, layers of Italian biscuit, mascarpone cream, mirto liquor, little coffee and cocoa.

**Coffee & Sardinian Nougat**

# New Year's Eve 2017

Sunday, 31st December 2017

Four Courses **£40.00**

## Aperitif

**Glass of Prosecco Doc Extra Dry with olives & bread**

## Starters

**Vellutata di Broccoli e Patate** (v) GF

Creamy broccoli and potatoes soup, topped with pecorino cheese.

**Funghi con Pecorino** (v) GF

Baked flat Mushrooms with garlic & fresh chilli, served with a creamy pecorino cheese sauce.

**Polpi Piccanti** GF

Fresh octopus served with garlic, parsley, chilli, white wine and fresh tomato sauce.

**Prosciutto di Cinghiale al**

**Miele Tartufato** GF

Sardinian wild boar ham served with truffle honey, walnuts, pecorino cheese and rocket leaves.

### Dietary information

**GF** - These dishes are or can be made suitable for a gluten-free diet. Please ensure you clearly advise your server that you require a gluten-free option.

**(v)** - These dishes are suitable for vegetarians

\*Some of our menu items contain nuts, gluten, seeds and other allergens. Therefore there may be some risk that traces of these could be in any dish served here. Please discuss with your server if you have any concerns or allergies so we can ensure the safety of your meal. We are happy to help you with any dietary requirements or just simply modifying a dish to your liking.

### Christmas Booking Terms and Conditions

All bookings will be considered provisional until a deposit of **£10** (cash) per person is received. Deposit is non-refundable. All bookings for 6 people or more require pre order to avoid disappointment.

## Mains

**Agnello al Rosmarino** GF

Lamb cutlets simply roasted with a little garlic and fresh wild rosemary served with full-bodied red wine sauce.

**Branzino** GF

Pan-fried fillet of sea bass with baby prawns, cherry tomato, lemon zest and almond.

**Ravioli con Ricotta di Pecora**

**e Pistacchi** (v) GF

Fresh ravioli, filled with sheep ricotta cheese and pistachios, served with tomato and basil sauce, topped with parmesan cheese.

**Spaghetti al Cartoccio** GF

Mixed seafood and shellfish spaghetti with fresh tomato, basil and little chilli, served in a sealed foil parcel to maintain the delicious flavours and aroma.

**Filetto in Salsa** GF

Pan-fried Fillet of Steak served with a rich creamy sauce made with Italian bacon, onion, wild mushrooms and red wine. Topped with pecorino cheese shavings.

## Desserts

**Panettone con Ganache al Cioccolato** (v)

Panettone served with a dark chocolate cream.

**Tiramisu al Mirto** (v)

Home-made tiramisu, layers of Italian biscuit, mascarpone cream, mirto liquor, little coffee and cocoa.