



**MOBSTER &
MOLLS**

**NEW
YEAR'S
EVE
PARTY**

2018

**HAVE A
SHOT ON US**

£20 WITH APERITIVO

FROM 9PM, FOOD ALL NIGHT

AT ARRIVAL:

Glass of Prosecco or bottle of beer

Pizza's, Garlic bread, Olives, Calamari fritti,
Bruschette, plus chef specials

With live DJ's, plus live count down on the big screen

FANCY DRESS, prize for the best dressed Mobster and Moll



il Pagliaccio

**PIZZA & PASTA
RESTAURANT**

Christmas & New Year's Eve Party Menu 2018

182 - 184 WANDSWORTH BRIDGE ROAD
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CHRISTMAS MENU 1 - £15

Conditions valid Monday to Thursday only, reservation required

APPETISERS (TO SHARE ON THE TABLE)

Garlic pizza bread

Basket of warm freshly stone baked pizza bread, with tomato, garlic, oregano and extra virgin olive oil

Olive caserecce

Sicilian olives, marinated in garlic, fresh chillies, parsley and extra virgin olive oil

MAIN COURSE (A CHOICE OF ONE)

Penne Sophia Loren

Penne pasta served with pancetta, artichokes, onions, tomato sauce and a touch of cream, topped with Parmesan cheese and parsley

Pizza Americana

Tomato, mozzarella, green peppers, pepperoni and chilli

Pizza ortolana

Tomato, mozzarella, grilled aubergines, courgettes, mixed peppers, mushrooms and fresh asparagus

Tacchino al forno

Traditional turkey, served with all the seasonal trimmings & home-made gravy

DESSERT (A CHOICE OF ONE)

Christmas pudding

Traditional Christmas pudding served with a home-made Courvoisier custard

Panettone

Typical sweet bread-loaf originally from Milan, served with a home-made chantilly cream or Courvoisier custard

CHRISTMAS MENU 2 - £25

APPETISERS (TO SHARE ON THE TABLE)

Garlic pizza bread

Basket of warm freshly stone baked pizza bread, with tomato, garlic, rosemary and extra virgin olive oil

Olive caserecce

Sicilian olives, marinated in garlic, fresh chillies, parsley and extra virgin olive oil

STARTERS (A CHOICE OF ONE)

Frittura di calamari

Deep fried squids served with home-made tartar sauce

Caprese salad

Fresh mozzarella di bufala served with sliced tomatoes, fresh basil leaves dressed with extra virgin olive oil

Crema di zucca

Home-made pumpkin soup with a touch of cream, served with croutons

MAIN COURSE (A CHOICE OF ONE)

Branzino alla griglia

Whole grilled fresh sea bass from Billingsgate fish market served with potatoes and mixed salad

Tacchino al forno

Traditional turkey, served with all the seasonal trimmings & home-made gravy

Stinco di agnello

Lamb shanks cooked in Barolo wine, with carrots, celery, onions, garlic, rosemary, served with home-made mash potato

Penne all'ortolana

Penne pasta served with aubergines, courgettes, peppers, homemade tomato sauce and a touch of cream

Pizza Americana

Tomato, mozzarella, green peppers, pepperoni and chilli

Pizza ortolana

Tomato, mozzarella, grilled aubergines, courgettes, mixed peppers, mushrooms and fresh asparagus

DESSERT (A CHOICE OF ONE)

Christmas pudding

Traditional Christmas pudding served with a home-made Courvoisier custard

Panettone

Typical sweet bread-loaf originally from Milan, served with a home-made chantilly cream or Courvoisier custard