

ASK ITALIAN

Christmas Set Menu

19TH NOVEMBER 2024 - 2ND JANUARY 2025

3 COURSE SET MENU

£27.50

3 COURSE SET MENU & GLASS OF PROSECCO

£29.95

STARTERS

BURRATA TRICOLORE (V)

Velvety burrata cheese, topped with pesto. Served on a salad of slow-roasted & plum tomatoes and rocket. Finished with grated ricotta salata. 423 kcal

GARLIC BREAD WITH MOZZARELLA (V) 834 kcal
Make this **Vegan & Low Carbon** with MozzaRisella. 734 kcal
Add balsamic caramelised onions **Vegan** for **£1.00**. 82 kcal

CHICKEN LECCA-LECCA

Breaded chicken fillets served with spicy tomato dip and garlic mayonnaise. 468 kcal
Make this **Vegan** with THIS™ Isn't Chicken goujons, served with smoked chilli jelly and spicy tomato dip. 385 kcal

BRUSCHETTA (V)

Toasted ciabatta topped with tomatoes, red onion, fresh basil and ricotta salata. 519 kcal
Make this **Vegan** without ricotta salata. 506 kcal

BUTTERFLY KING PRAWNS + £2.00 supplement

Succulent king prawns oven roasted on ciabatta with garlic and parsley. 570 kcal

Festive PORK & SAGE MEATBALLS AL FORNO

Succulent pork & sage meatballs in a pomodoro sauce with mozzarella & coppa ham. Baked in the oven for a bubbling top & served with slices of ciabatta. 556 kcal

MAINS

Prima Pizza

Festive NATALE PRIMA

Pulled turkey, pancetta & balsamic red onions marinated in smoked chilli jelly with shaved Brussels sprouts topped with crispy sage & aged hard cheese on a tomato & mozzarella base. Served with crispy onions on the side. 1023 kcal
Top with 3 pigs in blankets for **£3.00**. 208 kcal

SALAMI MISTI PRIMA

Salami, pepperoni, prosciutto, roasted peppers, balsamic red onions on a tomato & mozzarella base. 999 kcal

Pasta

Festive CHRISTMAS CARBONARA

Fresh egg frilly tagliatelle with smoked pancetta & Brussels sprouts in a velvety mascarpone & cheese sauce, topped with crispy prosciutto. 758 kcal
Make this **Vegetarian** with THIS™ Isn't Bacon lardons. 743 kcal

BURRATA & PANCETTA CARBONARA

Frilly tagliatelle in a velvety mascarpone and cheese sauce with pancetta. Topped with sweet slow-roasted tomatoes, creamy burrata and crispy prosciutto. 953 kcal

SLOW-COOKED BEEF PAPPARDELLE

Slow-cooked beef ragu with red wine and Sunblush tomatoes, served with long flat ribbon pappardelle. 617 kcal

Speciality Mains

Festive TUSCAN BEEF SHORT RIB + £5.00 supplement

Succulent beef short rib, slow-cooked with porcini mushrooms & thyme, served on a truffled mushroom orzo. 1385 kcal
Ask to swap orzo for garlic roasted potatoes, greens & mushroom sauce. 1269 kcal

RISOTTO CON FUNGHI (V)

A creamy risotto with sautéed mushrooms. 757 kcal
Add chicken for **£2.00**. 86 kcal

Spaghetti Pomodoro or Linguine Frutti Di Mare dishes can be made with our non-gluten containing fusilli. Our Prima Pizzas can be made with our non-gluten containing base, including the Natale Prima Pizza, which will be served without crispy onions & crispy sage.

PESTO GIARDINO PRIMA Vegan

Roasted artichokes, red peppers, mushrooms, slow-roasted tomatoes, balsamic onions & black olives on a tomato & MozzaRisella base, topped with basil pesto. 864 kcal

MARGHERITA PRIMA (V)

Tomato base with mozzarella and oregano. 944 kcal
Make this **Vegan** with MozzaRisella. 761 kcal

AUBERGINE PARMIGIANA RAVIOLI (V)

Layers of aubergine ravioli parcels in a rich tomato sauce, topped with mozzarella, herby breadcrumbs & baked for a golden crispy topping. 596 kcal

LINGUINE CON FRUTTI DI MARE

Mussels, prawns, clams and squid in a tomato and white wine sauce. 599 kcal

SPAGHETTI AL POMODORO (V)

Plum tomatoes, garlic & basil in a rich tomato sauce with fresh mozzarella. 773 kcal
Make this **Vegan** without fresh mozzarella. 624 kcal

Festive SEAFOOD GRATIN

Cod, salmon, prawns & potatoes in a creamy seafood sauce with red peppers & courgette. Topped with béchamel, golden breadcrumbs, a sprinkle of aged hard cheese & three juicy king prawns. 651 kcal

DESSERTS

Festive CINNAMON SWIRL (V)

A soft cinnamon sponge swirled with a sweet creamy cheese frosting, topped with salted caramel gelato & toffee sauce. 485 kcal

BISCOFF CHEESECAKE (V)

A creamy vanilla cheesecake swirled with Biscoff, topped with crushed crunchy Lotus biscuits. 604 kcal
Add a scoop of vanilla gelato (V) for **1.00**. 84 kcal

WARM CHOCOLATE BROWNIE (V)

Fudgy chocolate brownie, topped with vanilla gelato, white chocolate curls & chocolate sauce. 646 kcal

Festive ORANGE PANETTONE PUDDING (V)

Warm sultana panettone sponge, soaked in orange syrup and topped with a scoop of vanilla gelato. 490 kcal

TIRAMISU (V)

Creamy layers of mascarpone with a perfect coffee pick-me-up. Served with a mix of Baileys liqueur & chilled espresso to pour over for some extra indulgence. 405 kcal

STICKY COFFEE TOFFEE PUDDING Vegan

Toffee sponge with a coffee infused sticky toffee sauce, with a scoop of salted caramel gelato. 595 kcal

Adults need around 2,000 kcal a day. Kcal for our non-gluten containing fusilli and pizza bases can be found in our nutritional guide. Full nutritional information is available – ask a team member or visit our website.
T&Cs: The festive set menu includes 3 courses for £27.50 or 3 courses and a glass of prosecco for £29.95. The Christmas set menu is valid from 19th November 2024 - 2nd January 2025. Available across all open ASK Italian restaurants excluding the OZ and applies to dine in only. Only menu items listed on the Festive set menu are included. Any extra toppings and dips will be charged at standard menu rate. The festive set menu cannot be used in conjunction with any other offers including Blue Light, Tastecard, Tesco Clubcard & Unidays. We're unable to 'split' tables to apply multiple promotions. Whilst we have controls in place to reduce the risk of cross-contact, it is not possible for us to guarantee that our dishes will be allergen free. (V) – suitable for vegetarians. Make this vegan – ask for the 'Vegan' option when placing your order. Our vegan dishes are made with care to a vegan recipe. However, due to cross contact at our suppliers and in our busy kitchens, these dishes are not necessarily suitable for those with allergies. For more information visit our allergen menu.