

# Viva

Restaurant

## Christmas Menu

3 Courses - £29.95 per person  
From 1st - 25th December

*Note:*

*Our A la Cart menu will also be running alongside the set Christmas menu.*

*For tables of 10 people or more, we require a £5 deposit and a pre order off the menu.*

*Live Xmas rat-pack music with Frank Sinatra tribute act Frankie Stein. 24th December*

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Merry  
Christmas!

from Viva





## Primo/ Starter

### **Zuppa di Funghi (V)**

Freshly made, creamy mushroom soup with Ricotta and spinach ravioli. Served with slices of Ciabatta bread.

### **Bruschetta con Arrosto di Verdura (V)**

A mixture of lightly roasted peppers, aubergine, courgette and caramelized onion, tossed in homemade red pepper pesto.

Served on slices of Focaccia bread

### **Miale Ripieno**

Prime pork fillet wrapped around homemade stuffing with Mortadella and basil oil, then served on a rocket and Parmesan salad and drizzled with warm goats cheese.

### **Melone e Gamberetti**

Honey dew melon with succulent Norwegian prawns, dressed with home made Marie Rose sauce with a hint of Brandy. Served on a chicory and rocket salad.

### **Costole di Maiale**

Succulent barbeque baby spare ribs, served with a homemade coleslaw and garnish.

### **Pate di Anatra**

Luxury orange and duck liver pate, with crispy Parma ham. Served with a red onion marmalade and home made Focaccia bread.

## Secondo/ Main

### **Pollo Ripieno con Pancetta**

Succulent chicken stuffed with prawns and Buffalo mozzarella then wrapped in bacon and cooked in a caramelized red onion and Gorgonzola cheese sauce, served with Rosemary new potatoes

### **Agnolotti Ripieni alla Aragosta**

Agnolotti pasta parcels stuffed with lobster cake, served with ripe cherry tomato, fresh asparagus, fresh basil, fresh chilli. Topped with Scottish smoked salmon.

### **Lasagne Verdi (V)**

Our popular veg lasagne with layers of pasta between roasted vegetables and tomatoes, topped with mozzarella cheese and then baked in the oven. Served with garnish and pasta bread.

### **Pizza di Carne Curata**

Viva stone baked Pizza, topped with a selection of fine cured meats. Garnished with rocket and Parmesan shavings, then drizzled with Balsamic glaze.

### **Linguini Vegetali (V)**

Fresh Linguini pasta cooked in a creamy sauce with a mixture of peppers, grilled courgette, aubergine, mushrooms, cherry tomatoes and homemade basil pesto.

### **Bistecca Con Patate Fritte**

Prime Sirloin Steak, cooked to your liking and served with Rosemary new potatoes and a choice of peppercorn, or Diane sauce.

### **Filetto alla Griglia (Supplement £4.90)**

Prime cut Scottish fillet steak, cooked to your liking. With a choice of peppercorn, Diane or Pizziola sauce and served with a choice of fries, rice, new potatoes or Fresh seasonal vegetables.

### **Pollo alla Crema**

Succulent chicken breast cooked in a creamy white wine sauce with onions, mixed peppers and mushrooms.

(with a choice of fries, rice, baby new potatoes or seasonal vegetables)

### **Salmone con Salsa al Dragoncello**

Prime Scottish fillet of Salmon, pan fried and then baked in the oven. Served with a mixture of seafood in a creamy Pomodoro and tarragon sauce. (with a choice of seasonal vegetables, rice or baby new potatoes)

## Dolci/ Dessert

### **Dolci Natalizio con Brandy**

Traditional Christmas pudding served with a hot creamy Brandy sauce and garnished with winter berries.

### **Panacotta**

A delicate home made raspberry and Vanilla panacotta.

### **Tiramisu fatto in casa con la Ammaretto**

Traditional home made Tiramisu, served with a shot of Amaretto.

### **Profiteroles Scuro**

Soft choux pastries filled with superb Chantilly cream and covered with a delicious chocolate cream

### **Flute al Lemoncello**

Cool Italian lemon ice cream, with swirls of lemon liquor sauce.

### **Torta al cioccolato fondente**

Rich chocolate fudge cake, served warm with cream or ice cream.

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