

Christmas Day Menu

Serving 12pm til 5pm

Zuppa del Giorno
Homemade soup of the day

Pate della Casa
Smoothed chicken liver pate, mixed leaves & red onion chutney

Melone con Prosciutto
Fresh melon with thin slices of cured Italian Parma ham served with fresh fruit compote and olive oil

Fungi(v)
Toasted Vienna bread topped with pan fried field mushrooms, bacon, parsley & garlic, drizzled with olive oil

Bruschetta (v)
Marinated tomatoes mixed leaves in olive oil, basil & garlic, topped with goats cheese and pesto

Gamberetti
Atlantic prawns bound in Marie rose sauce served on a bed of smoked salmon and mixed leaves

Tacchino
Moist roast breast of turkey with all the trimmings

Carne
Roast beef served with red wine gravy & Yorkshire pudding

Pollo
Chicken breast coated with onions, mushrooms, peppers and salsiccia simmered in napoli sauce

Seabass
Panfried fillets of seabass served with Garlic, Lemon & Prawn Butter

Peperoni Ripieni (v)
Stuffed Pepper, roasted with tomato & basil risotto, topped with mozzarella & drizzled with pesto

Penne Arrabbiata (v)
Onions, mushrooms & peppers in a spicy napoli sauce

Spaghetti Carbonara
Served with garlic, bacon

Christmas pudding
with warm brandy sauce

Tiramisu
Traditional Italian coffee liqueur pudding

Baked Meringue
filled with fresh cream & topped with fruit

Raspberry & Vanilla Cheesecake
Served with Ice-Cream

Caramel Apple Pie
served hot with vanilla ice cream

Adults	£40
Children under 12	£20
Children under 3	£10

Cecchini's Hogmanay Party

3 Course Hogmanay Menu

Followed by

Disco Party

Arrive 7.30pm for 8pm

Party thru the bells at

£40pp

Bookings & Deposits

To confirm your booking a non refundable deposit of £15 pp will be required no later than 1st October 2011 or 7 days after booking if after this date.

A provisional booking will not guarantee your place until the Deposit has been paid

Cecchini's
Restaurant Italiani

Christmas 2011



72 Fort Street
Ayr
KA7 1EH
01292 263607

Festive Lunch Menu

Zuppa del Giorno
Homemade soup of the day

Pate della Casa
Smoothed chicken liver pate, mixed leaves & red onion chutney

Brushetta(v)
Marinated tomatoes mixed leaves in olive oil, basil & garlic, topped with mozzarella and pesto

Gamberetti
Atlantic prawns bound in Marie rose sauce served on a bed of mixed leaves

Melone(v)
Chilled fresh melon served with winter berry compote, drizzled with mango and strawberry coulis

Tacchino
Moist roasted breast of Turkey with all the trimming

Pollo
Breast of Chicken with a tomato, mushroom cream sauce

PeperoniRipieni(v)
Stuffed Pepper, roasted with tomato & basil risotto, topped with mozzarella & drizzled with pesto

Salmone
Oven roasted salmon with garlic and lemon butter

Spezzatino
Scotch beef cooked with red wine, tomatoes and vegetables, served with mashed potatoes & garlic bread

Wild Mushroom and Parmesan Risotto
Finished with cream and topped with Rockette

Penne Arrabbiata(v)
Onions, mushrooms & peppers in a spicy napoli sauce

Lasagne
Chefs own recipe

Vegetarian Lasagne(v)
Chefs own vegetable recipe

Christmas Pudding
with warm brandy sauce

Tiramisu
Traditional Italian coffee liqueur pudding

Baked Meringue
filled with fresh cream & topped with fruit

Raspberry Cheesecake
Served with vanilla Ice-Cream

Strawberry Sundae
Strawberry and Vanilla Ice cream layered with strawberry coulis, fresh strawberries and cream

2 Course £9.95
3 Course £11.95

Festive Dinner Menu

Zuppa del Giorno
Homemade soup of the day

Pate della Casa
Smoothed chicken liver pate, mixed leaves & red onion chutney

Melone con Prosciutto
Fresh melon with thin slices of cured Italian Parma ham served with fresh fruit compote

Gamberetti
Atlantic prawns bound in Marie rose sauce served on a bed of mixed leaves

Brushetta (v)
Marinated tomatoes mixed leaves in olive oil, basil & garlic, topped with mozzarella and pesto

Tacchino
Moist roast breast of turkey with all the trimmings

Carne
Roast beef served with red wine gravy & Yorkshire pudding

Pollo
Chicken breast smothered in a white wine, leeks & bacon cream, sauce

Salmone Arrosto
Roast Salmon served with lemon and prawn butter

Peperoni Ripieni (v)
Stuffed Pepper, roasted with tomato & basil risotto, topped with mozzarella & drizzled with pesto

Lasagne
Chefs own recipe

Lasagne Verdura (v)
Chefs own vegetable recipe

Penne Arrabbiata (v)
Onions, mushrooms & peppers in a spicy napoli sauce

Spaghetti Carbonara
Served with garlic, bacon

Christmas Pudding
with warm brandy sauce

Tiramisu
Traditional Italian coffee liqueur pudding

Baked Meringue
filled with fresh cream & topped with fruit

Raspberry Cheesecake
Served with Ice-Cream

Warm Chocolate Fudge cake
served with vanilla ice cream

2 Course £14.95
3 Course £18.95
Party Night £26.95

Party Nights

We welcome you into a friendly and warm atmosphere.

All party nights will feature a quality menu using only the finest and fresh ingredients with a superb range of fine wines and exciting cocktails



Party Night Dates

arrive for 7pm

Friday 9th December

Saturday 10th December

Friday 16th December

Saturday 17th December

3 Course
Festive Dinner
with Disco party
£26.95 pp

Book Now to Avoid
Disappointment!