

Buon Natale 2018



Merry Christmas



**From our Italian take on turkey with
all the trimmings, to our contemporary desserts
made by our own patissier,
Dimora is a must this Christmas.**

**With the Conservatory, Balcony and
Restaurant/Bar areas to choose from,
Dimora is perfect for everything
from chilled Christmas cocktails and nibbles
to a fabulous lunch or evening out
with family and friends.**

**You can book online,
by email or by telephone.
www.dimorarestaurant.co.uk
e: info@dimorarestaurant.co.uk
t: 0141 639 4018**

Party in Style



Prosecco & Canapes £7.95 pp
Dimora Christmas Cocktails - £5.95

Yule Mule

Cranberry Aperol Spritz

Very Berry Xmas

**Feudi Di San Gregorio,
Dubl Brut Spumante,
Campania - £32 bottle**

Arranging the Christmas lunch or party for the family, office or friends?

We have the perfect space – free to hire.

For parties of over 20 people ask us about The Balcony or The Conservatory.

Let us take the strain and help organise your Christmas event this year.

Christmas Lunch £15.95



2 courses (starter & main) Add dessert for £4.95
(Available from Friday 30th November)

L'antipasti

`A menesta (v)

Festive soup, homemade bread

`O Crostone (v)

Grilled bread, roasted vegetables, olives, homemade pesto

`A Burrata

Creamy burrata cheese, smoked Scottish salmon, lemon, mint & evo oil dressing

O' Furrmagge

Goats cheese mousse, walnuts, raspberries, honey and a bread crisp

L'Antipast

Selection of Italian hams, buffalo mozzarella, roasted vegetables, bread sticks

`O Crocche

Deep fried cod croquettes, chilli jam, pickled cucumber

I Secondi

`O Tacchine

Traditional roast turkey with all the trimmings

`A spigola a' graten

Fillet of sea bass with a lemon & herb crust, pea and mint puree, potatoes

`A Chianca

Slow cooked beef in a rich red wine, mashed potatoes, baby carrots and peas

A Pizza

Traditional pizza margherita with spicy salami

O' Risotto (v)

Butternut squash, orange and rosemary risotto, amaretto biscuit & Parmesan crisp

E purpett ca paste

Grandma's meatballs in tomato sauce, pasta

Christmas Lunch £15.95



Dolce Dessert

`A Pannacotta

White chocolate pannacotta, stem ginger and clementine sauce

`Sorbet

Lemon sorbet, cranberry sauce and mint (add a splash of Prosecco £1)

`A Brische ca crema

Brioche and butter pudding, raisin, cinnamon, vanilla ice cream

`O Tiramisu

The classic pick me up (add a shot of Tia Maria £2)

Our Christmas Wine Selection

Prosecco DOC Spumante Brut, Zonin, Veneto **£24.95**

White - Borgo SanLeo Bianco, Zonin, Veneto **£17.50**

Red - Nero D'Avola, Merlot, Villa Cerrina, Sicily **£23.50**

A discretionary 10% service charge will be applied to parties above 8 persons.

Christmas Dinner £21.95



2 courses (starter & main) - £21.95 Add dessert for £5.95
(Available from Friday 30th November)

L'antipasti

`A Zupp (v)

Festive soup, homemade bread

`O Crostone (v)

Sautéed wild mushrooms, crispy pancetta, rocket

`A Burrata

Creamy burrata cheese, smoked Scottish salmon, lemon, mint & evo oil dressing

O' Furrmagge

Goats cheese mousse, walnuts, raspberries, honey and a bread crisp

`O Fritt

Deep fried calamari, white bait, lemon, garlic mayo

L'Antipast

Selection of Italian hams, buffalo mozzarella, roasted vegetables, bread sticks

I Secondi

`O Tacchine

Traditional roast turkey with all the trimmings

`A spigola a' graten (Supp. £2)

Fillet of sea bass with a lemon & herb crust, pea and mint puree, potatoes

`A Chianca

Slow cooked beef in a rich red wine, mashed potatoes, baby carrots and peas

`O Risotto (v)

Risotto, strawberries, Prosecco, lemon oil

O' Pacchere d'agnello

Slow cooked lamb ragu, paccheri pasta, peas, peashoots

`O Ravaiale

Homemade cheese ravioli king prawn, cherry tomato & cream sauce

Christmas Dinner £21.95



Dolce Dessert

`A Pannacotta

White chocolate pannacotta, stem ginger and clementine sauce

`Sorbet

Lemon sorbet, cranberry sauce and mint (add a splash of Prosecco £1)

`A Brische ca crema

Brioche and butter pudding, raisin, cinnamon, vanilla ice cream

`O Tiramisu

The classic pick me up (add a shot of Tia Maria £2)

`O Furrmagge

Dolcelatte cheese, walnuts, honey, pear, homemade crispy bread

Our Christmas Wine Selection

Fizz - Feudi Di San Gregorio, Dubl Brut Spumante, Campania **£32.00**

White - San Marzano, Sauvignon Malvasia Il Pumo, Puglia **£23.50**

Red - Feudi Di San Gregorio, Trigaio Aglianico, Campania **£25.50**

Valpolicella Ripasso Superiore DOC, Zonin, Veneto **£35.00**

Please note:

Our Christmas Dinner offer on Fridays & Saturdays over the festive season (30th November – 31st December) is £27.95. Menus may be subject to seasonal alterations. A discretionary 10% service charge will be applied to parties above 8 persons

Terms & Conditions



BOOKING INFORMATION

Our Festive menus are available from 30th November until 31st December.

In order to deliver the best possible dining experience, parties of 8 or more are required to dine on our Christmas menus. Smaller groups have the option of dining from our Christmas, or a la carte menus. Bookings can be made online, over the phone or by email.

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- A non-refundable deposit of £10 per adult and £5 per child to be paid within 14 days of date of booking.
- From 1st December all deposits and prepayments become non-refundable and non-transferrable.
- Any cancellations or reductions to booking numbers made after this date will lose their deposits and prepayments or be charged the authorised amount by credit or debit card.

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