

Menu

Happy New Year
Glass of Bubbly on arrival

STARTERS

Zuppa Di Lenticchie
Classic lentil soup
Pate Dei Ragazzi

Italian style chicken pate infused with Marsala wine, served with red onion and strawberry jam

Ravioli All' Aragosta

Ravioli filled with lobster, tossed in an Aurora sauce

Involtini Di Zucchine & Tonno

Grill wrapped marinated courgettes with tuna, olives and capers

Antipasto Di Natale

Italian cured meat with fresh marinated vegetables, served with mozzarella

Crostino Al Salmone

Toasted Italian bread topped with ricotta cheese, fresh spinach and smoky salmon

Funghi Festivi

Fresh mushrooms filled with haggis and coated in breadcrumbs

Capesante Tre Ragazzi

Scallops, Mediterranean

INTERMEDIATE COURSE

Crespelle Alla Fiorentina

Pancake stuffed with spinach and Ricotta

Tortellini in Brodo

Shell pasta filled with cured beef, served in a clear chicken stock

MAIN COURSE

Pollo Di Natale

Breaded chicken breast stuffed with Haggis, provolone cheese, served with a delicious garlic butter and cream sauce

Filetto Alla Boscaiola

Medallion of fillet cooked with Porcini mushrooms, demi-glace and red wine

Tagliatelle Al Manzo

Strips of fillet beef and porcine mushrooms laced in a tomato and white wine sauce with a touch of cream

Involtini Di Orata

Seabass rolled together with courgettes cooked in white wine, dill and limoncello sauce

Vitello Alla Mela Dolce

Tender veal scallops pan roasted in fresh apples and finished with Italian cider

Risotto Di Natale

Italian risotto, king prawns, smoked salmon and mint, tossed together with onions, rocket, prosecco with a touch of cream

DOLCE

Tiramisu

Panna Cotta

Panettone Di Natale with a custard & chocolate sauce

Live Music

£61.95

Tea/Coffee & Mints



PRE THEATRE MENU

STARTERS

Minestrone

Classic Italian vegetable soup

Zuppa Del Giorno

Chef's soup of the day

Funghi Festivi

Fresh mushrooms filled with haggis and coated in breadcrumbs

Pate Dei Ragazzi

Italian style chicken pate infused with Marsala wine, served with red onion and strawberry jam

Cozze Festive

West coast mussels cooked in white wine, onions, garlic and tomato sauce

Crostino Di Natale

Toasted Italian Bread topped with ricotta cheese and fresh grilled marinated peppers

Spiedino Caprese

Baby mozzarella and cherry tomatoes skewered together with a drizzle of olive oil and balsamic vinegar

MAIN COURSES

Tacchino Di Natale (extra £2.95)

Sliced oven roasted Turkey, served with trimmings and drizzled with a homemade gravy

Pollo Alla Santa

Chicken breast pan roasted with fresh sage and white wine topped with asparagus and Parma ham

Lasagna

Layers of egg pasta with tomato, ground beef Bolognese and béchamel sauce

Vitello al Rosmarino (extra £2.95)

Tender veal scallops pan roasted in fresh Italian Rosemary, white wine and veal jus

Risotto Verde

Italian risotto cooked with asparagus, green peppers, broccoli, spinach together with a touch of pesto and cream

Salmone Natalizio

Pan roasted Scottish salmon topped with pesto and cherry tomatoes cooked in a white wine sauce

Bistecca Ai Funghi (extra £2.95)

Sirloin steak 6oz grilled to your choice and cooked with red onions, together with wild mushrooms and red wine



£15.95

Pre Theatre Menu Available Sun-Thu 5pm – 8.30, Fri & Sat 5pm – 6.30pm. Time allowed for Evening Menu 1hr.30 mins from time of booking

3 Ragazzi 112 Cumbernauld Road Muirhead G69 9AA Tel 0141 779 9362



FESTIVE LUNCH
MENU
STARTERS

Minestrone

Classic Italian vegetable soup

Zuppa Del Giorno

Chef's soup of the day

Funghi Festivi

Fresh mushrooms filled with Haggis and coated in breadcrumbs

Pate Dei Ragazzi

Italian style Chicken pate infused with Marsala wine, served with red onion and strawberry jam

Cozze Festive

West coast mussels cooked in white wine, onions, garlic and tomato sauce

Spiedino Caprese

Baby mozzarella and cherry tomatoes skewered together with a drizzle of olive oil and balsamic vinegar

MAIN COURSES

Tacchino Di Natale (extra £2.95)

Sliced oven roasted Turkey, served with trimmings and drizzled with a homemade gravy

Pollo Alla Santa

Chicken breast pan roasted with fresh sage and white wine,
topped with asparagus and Parma ham

Lasagna

Layers of egg pasta with tomato, ground beef Bolognese and béchamel sauce

Vitello al Rosmarino (extra£2.95)

Tender veal scallops pan roasted in fresh Italian Rosemary, white wine and veal jus

Risotto Verde

Italian risotto cooked with asparagus, green peppers, broccoli, spinach, together with
a touch of pesto and cream sauce

Bistecca Ai Funghi (extra £2.95)

Sirloin steak grilled to your choice and cooked with red onions, together with
wild mushrooms and red wine

Haddock Di Natale

Fresh Haddock goujons, served in a bed of red peppers and tomato sauce

£14.95





CHRISTMAS EVE MENU

STARTERS

Minestrone

Classic Italian vegetable soup

Zuppa Del Giorno

Chef's soup of the day

Funghi Festivi

Fresh mushrooms filled with haggis and coated in breadcrumbs

Pate Dei Ragazzi

Italian style chicken pate infused with Marsala wine, Served with red onion and strawberry jam

Cozze Festive

West coast mussels cooked in white wine, onions, garlic and tomato sauce

Crostino Di Natale

Toasted Italian Bread topped with ricotta cheese and fresh grilled marinated peppers

Spiedino Caprese

Baby mozzarella and cherry tomatoes skewered together with a drizzle of olive oil and balsamic vinegar

MAIN COURSES

Tacchino Di Natale

Sliced oven roasted Turkey. Served with trimmings and drizzled with a homemade gravy

Pollo Alla Santa

Chicken breast pan roasted with fresh sage and white wine topped with asparagus and Parma ham

Lasagna

Layers of egg pasta with tomato, ground beef Bolognese and béchamel sauce

Vitello al Rosmarino

Tender veal scallops pan roasted in fresh Italian Rosemary, white wine and veal jus

Risotto Verde

Italian risotto cooked with asparagus, green peppers, broccoli, spinach together with a touch of pesto and cream

Salmone Natalizio

Pan roasted Scottish salmon topped with pesto and cherry tomatoes cooked in a white wine sauce

Bistecca Ai Funghi

Sirloin steak grilled to your choice and cooked with red onions, together with wild mushrooms and red wine

Tea/Coffee



£19.95

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