Christmas Day Banquet

Complimentary drink on arrival



Minestrone

Home-made, just like mama makes, served with crusty bread & butter

Caprese

A fusion of sliced tomatoes and buffalo mozzarella drenched in extra virgin olive oil and a soupçon of Italian seasoning

Funghi alla AglioGarlic mushrooms served with toasted bread & butter

Gambas Til Til

King prawns flash fried with garlic shavings, paprika and a soupcon of chillies...wicked!

Insalata di Pollo

Grilled chicken breast, tossed in mixed green salad and vine cherry tomatoes, swathed in a yogurt and fragrant herb dressing

Mussels

Freshly landed mussels sautéed in a spicy fish sauce served with panzanelle



Create your own

Tenne de la Casa

Smoked bacon, mouthwatering mushrooms and petit pois sautéed in a creamy tomato sauce

Spiedino di Pollo with mushroom rissotto

Diced breast of chicken skewered with onions and peppers and grilled to sizzling perfection

Salt in Bocco - Di Torko

Fillet of pork marinated in wine and fragrant herbs with a parma ham and mozzarella cheese topping.

Trime Fillet Steak

Chargrilled to profection with your choice of sauce and side dish

Swif 'n' Twif
Chargrilled sirloin steak topped with three king prawns drenched in garlic butter

Pesce Misto Della Casa

A superb 'catch of the day' platter of prime fish and shellfish, served with a sumptuously creamy spinach sauce and your choice of potatoes, seasonal salad or vegetable medley

Traditional Turkey Platter

The seasonal favourite served with all the trimmings

Desserts

Ice Cream

Tiramisu

Christmas Pudding & Brandy Butter Italian Cheese Board

Coffee or Tea

Adult £49.95 • Kids (under 12) £19.95

"Pizzeria Il Fiume" Seasons Eatings





'Tis the season to be jolly, so join us this Christmas for an unforgettable Cracker of a party

We have something perfect just for you!

This year, our delicious festive lunch and dinner menu will be served up in style during the festive period. So, to save yourself disappointment – book early.

If you're planning the annual office bash, we have selected party nights available to put that extra sparkle into your celebrations!

Lunch menu available on selected and prebooked days only. A la carte menu available in the evening throughout the Festive period excluding Christmas day.

The choice is yours!

For more information call our reservations and enquiry hot line on 01387 265154, and our friendly staff will be happy to help you.

We look forward to extending a warm welcome to you and your guests.







Slice of toasted garlic bread topped with tomato, garlic, basil and olive oil

Minestrone

Home-made, just like mama makes, served with crusty bread & butter

Sanzanelle

Pieces of our chef's pizza dough, deep fried and served with Pizza Salsa, Garlic Mayo or Marie Rose

Caprese

A fusion of sliced tomatoes and buffalo mozzarella drenched in extra virgin olive oil and a soupçon of Italian seasoning

Funghi alla Aglio

Garlic mushrooms served with toasted bread & butter



Spaghetti Carbonara

Bacon and egg sautéed in a sumptuous cream sauce

Lasagne al Forno

Layers of our delicious Bolognese sauce, pasta and bechamel sauce simmered in the log oven, served with french fries

Fizza

Create your own

Tollo al Funghetto

Breast of chicken sautéed in a delicate brandy, mushroom and cream sauce

Linguine Frutti di Mare

Linguine pasta served with a seafood medley

Traditional Turkey Platter

The seasonal favorite served with all the trimmings



Desserts

Ice Cream Cheesecake

Christmas pudding



£19.95

At the heart of Dumfries culinary heritage for over 40 years - we must be doing something right!

www.pizza-pasta.co.uk www.facebook.com/pizzeriailfiume

If you suffer from a food allergy or intolerance, please let your server know upon placing your order.



Minestrone

Home-made, just like mama makes, served with crusty bread & butter

Calamari

Deep Fried until golden, served with a crispy salad and a flourish of Tartar Sauce

Insalata di Pollo

Grilled chicken breast, tossed in mixed green salad and vine cherry tomatoes, swathed in a yogurt and fragrant herb dressing

Brusceta

Slice of toasted garlic bread topped with tomato, garlic, basil and olive oil

Crostini alla Valdostana

Toasted bread topped with fresh tomato, three gorgeous cheeses and ham

Funghi alla Aglio

Garlic mushrooms served with toasted bread & butter



Pizza

Create your own

Pollo Della Casa

Breast of chicken sautéed in white wine, finished with Parma ham, mozzarella cheese and asparagus spears

Tene Trimavera

A medley of mixed peppers, onions and mushrooms sautéed in our Chef's classic tomato sugo

Salt in Bocco - Di Porko

Fillet of pork marinated in wine and fragrant herbs with a parma ham and mozzarella cheese topping.

Salmone

Fresh Salmon steak cooked in the log oven served with a choice of side dishes

Sirloin Steak

Chargrilled to profection with your choice of sauce and side dish

Seafood Risotto

A fusion of freshly landed mixed seafood, rice and a piquant buzara sauce

Traditional Turkey Platter

The seasonal favourite served with all the trimmings



Desserts

Ice Cream
Chocolate Fudge Cake
Christmas Pudding & Brandy Butter
Champagne Sorbet



Coffee or Tea

£29.95