New Year's Eve

£85.00 per person

Glass of Prosecco on arrival

TO START

Arancini Verdi (V)
Crispy spinach and smoked mozzarella arancini with zesty lemon mayonnaise

Mozzarella in Carrozza (V)
Golden-fried mozzarella with Parma ham, tomato confit and spicy arrabbiata

Crostini al salmone e uova di Lompo
Smoked salmon crostini with mascarpone and black lumpfish roe

Gamberoni Piccanti
King prawns flambéed with chilli, white wine and aromatic herbs

MAIN COURSES

Ravioli Mascarpone e Asparagi con Quattro Formaggi (V)
Ravioli filled with mascarpone and asparagus, served in a rich and creamy four-cheese sauce

Pesce Spada alla Palermitana
Golden herb-crusted swordfish with fresh lemon and extra virgin olive oil

Filetto (gf)
Tender fillet steak in a rich, creamy porcini sauce

Anatra all'Arancia
Roasted duck breast with Sicilian orange and a rich Marsala sauce

All main courses served with seasonal vegetables & potatoes

DESSERTS

Panna Cotta ai Frutti di Bosco
Silky vanilla panna cotta with mixed berry compote

Tiramisu
Classic Italian tiramisu with coffee, mascarpone and cocoa

Cannolo Siciliano
Crisp Sicilian pastry filled with ricotta and pistachio

Torta al Formaggio al Limone di Sicilia
Creamy Italian-style cheesecake infused with Sicilian lemon, with a delicate citrus finish

CELEBRATE UNTIL LATE
Live DJ | Music & bar open into the early hours

Da Nico

ITALIAN RESTAURANT

A DECEMBER TO REMEMBER

Gather, dine & celebrate

Make time for good food and great company this December. Bring family, friends and colleagues together for a festive celebration with an Italian welcome.

CHRISTMAS DAY

On 25 December, we will serve only our Christmas Day menu.

NEW YEAR'S EVE

Celebrate with dinner, live entertainment until late, and the bar open into the early hours.

A warm Italian welcome

Traditional Italian food, a wide selection of fish dishes and a stylish, relaxed setting in the heart of Crawley.

Buone feste!

FESTIVE BOOKINGS & ENQUIRIES

01293 516677

www.da-nico.co.uk

7 High Street
Crawley, West Sussex
RH10 1BH

Christmas Parties

2 courses £32.00 | 3 courses £38.50

STARTERS

Zuppa di Ceci (V)
Rustic chickpea soup with rosemary, garlic and warm homemade bread

Bruschetta ai Funghi Piccanti (V)
Toasted homemade bread with mushrooms marinated in extra virgin olive oil, chilli and Italian herbs

Antipasto Rustico Italiano (gf)*
Italian cured meats and grilled vegetables with warm homemade bread

Cozze alla Siciliana (gf)
Mussels with cherry tomatoes, white wine, capers and aromatic herbs

MAIN COURSES

Pappardelle ai Funghi Misti e Tartufo
Fresh pappardelle with mixed mushrooms, Parmesan and fragrant truffle cream

Arrosto di Tacchino Natalizio (gf)*
Traditional roast turkey with all the trimmings

Orata (gf)
Seabream served with a rich caper sauce

Bistecca (gf) - £5 supplement
10 oz sirloin steak, gorgonzola, peppercorn sauce

All meat & fish dishes served with seasonal vegetables & potatoes

DESSERTS

Panna Cotta ai Frutti di Bosco
Silky vanilla panna cotta with mixed berry compote

Tiramisu
Classic Italian tiramisu with coffee, mascarpone and cocoa

Cannolo Siciliano
Crisp Sicilian pastry filled with ricotta and pistachio

Torta al Formaggio al Limone di Sicilia
Creamy Italian-style cheesecake infused with Sicilian lemon, with a delicate citrus finish

Traditional Italian Panettone

Christmas Day

£75.00 per person
£29.50 for children under 10

Glass of Prosecco on arrival

STARTERS

Vellutata di Piselli (V)
Silky pea velouté with homemade croutons

Antipasto Rustico Italiano (gf)*
Italian cured meats and grilled vegetables with warm homemade bread

Burrata e Crudo (gf)
Creamy burrata with delicate Parma ham and extra virgin olive oil

Gamberoni Piccanti (gf)
King prawns flambéed with chilli, white wine and aromatic herbs

MAIN COURSES

Gnocchi di Ricotta al Forno (V)
Soft ricotta gnocchi baked in a creamy tomato sauce with mozzarella and basil

Arrosto di Tacchino Natalizio (gf)*
Traditional roast turkey with all the trimmings

Salmone Grigliato agli Spinaci (gf)
Grilled salmon with buttery spinach over a rich tomato sauce

Filetto (gf) - £5 supplement
Fillet steak in a rich Marsala sauce

All main courses served with seasonal vegetables & potatoes

DESSERTS

Panna Cotta ai Frutti di Bosco
Silky vanilla panna cotta with mixed berry compote

Tiramisu
Classic Italian tiramisu with coffee, mascarpone and cocoa

Cannolo Siciliano
Crisp Sicilian pastry filled with ricotta and pistachio

Torta al Formaggio al Limone di Sicilia
Creamy Italian-style cheesecake infused with Sicilian lemon, with a delicate citrus finish

Traditional Italian Panettone

Coffee with cantuccini biscuits

Only this menu will be served on Christmas Day, other dishes are not available.