

MERRY
Christmas
— & —
HAPPY NEW YEAR

CHRISTMAS
& NEW YEAR

AT



AN ITALIAN CHRISTMAS
PARTY EXPERIENCE
TO REMEMBER

CHRISTMAS FESTIVE MENU

Available 1st December - 24th December

2 courses **£19.95** | 3 courses **£24.95**

STARTERS

SOUP OF THE DAY (V)

Served with crusty bread (ask staff for details)

SMOKED SALMON & PRAWNS

Served with rosemary sauce

CRAB & CRAYFISH RAVIOLI

Served with creamy mushroom & truffle sauce

COD FRITTERS

With Spicy Tomato Sauce

CALAMARI FRITTI

Fried calamari served with tartare sauce & garnish salad

PÂTÉ DELLA CASA

Homemade chicken liver pâté, served with berry chutney and toast

MAINS

POLLO INVOLTINI

Chicken breast stuffed with blue cheese, asparagus, wrapped in Parma ham, cream & dill sauce

BISTECCA DIANA

Steak with French mustard, brandy, onion, mushrooms, tomato, wine, parsley, Lea & Perrins and a little cream.

TACCHINO E PANCETTA

Roasted breast of turkey filled with sage & cranberry stuffing wrapped in smoked pancetta

POLLO PEPENERO

Chicken breast with crushed black peppercorns, garlic, wine, brandy & cream sauce

SEABASS AURORA

Filletted Sea Bass, served with garlic, chilli, king prawns, cream and touch of tomato

PENNE NORMA (V)

With aubergine, cherry tomatoes sauce and Parmesan shaves

DESSERTS

BUDINO DI NATALE

Christmas Pudding, served with our homemade brandy sauce

HOME MADE CREME BRULEE

SORBETTO AL LIMONE

Lemon sorbet

HOME MADE TIRAMISU

Just like mamma used to make

CHRISTMAS DAY MENU

Bellini cocktail or Prosecco on arrival

4 courses **£55.95**

STARTERS

INVOLTINI DI MELANZANE (V)

Ribbons of aubergines filled with mozzarella, roasted vegetables in a fresh tomato sauce.

ZUPPA DI PESCE

Traditional Italian creamy seafood soup

PAN-SEARED SACALLOPS

Wrapped with Italian pancetta on pea purée

GAMBERONI AURORA

Pan fried king prawns with white wine, garlic, cherry tomatoes and cream sauce on bed of crusty bread

FRITTO MISTO

Deep fried calamari, whitebait, king prawn and scampi served sweet chilli & Tartare sauce.

~ Available for two ~

MAINS

RAVIOLI CON SPINACI (V)

Ravioli filled with Spinach & Ricotta cheese, in a creamy tomato sauce.

FILETTO ROSSINI

Oven roasted fillet steak on top of the bread and topped with duck pâté and Rossini sauce.
Served with fondant potatoes

TACCHINO E PANCETTA

Roasted breast of turkey filled with sage and cranberry stuffing wrapped in smoked pancetta

SEA BASS AL CRTOCCIO

Wrapped in cooking foil with mixed seafood, white wine and cherry tomatoes.

POLLO MORENGO

Pan fried escalopes of chicken with white wine, shallots, garlic, fresh tomatoes and King Prawns

RACK OF LAMB ALLA ROMANA

Oven roasted rack of lamb with garlic, rosemary & red wine reduction. Served with spinach and garlic mash potatoes

DESSERTS

BUDINO DI NATALE

Christmas Pudding, served with our homemade brandy sauce

HOME MADE CREME BRULEE

SORBETTO AL LIMONE

Lemon sorbet

HOME MADE TIRAMISU

Just like mamma used to make

NEW YEAR MENU PARTY MENU

Bellini cocktail or Prosecco on arrival

4 courses **£62.95**

STARTERS

TRIO DI PESCE

Calamari, king prawns and scallops
cooked in white wine chilli and garlic
butter sauce served with rice

ROAST TOMATO & RED PEPPER SOUP (V)

Roasted belly red peppers and sun dried
tomatoes served with crusty bread

CALAMARI & CRAB MEAT

Calamari squid filled with crab meat on bed of
cherry tomato and basil sauce

FUNGHI DELLA NONNA

Sautéed selection of wild mushrooms & strips
of fillet, served with rocket salad and shavings
of parmesan.

MAINS

TACCHINO E PANCETTA

Roasted breast of turkey filled with sage and
cranberry stuffing wrapped in smoked pancetta

POLLO BIANCANEVE

Pan fried Supreme of chicken with white
wine, mushrooms and cream sauce,
garnished with asparagus

FILETTO AL BAROLO

Pan fried fillet steak with shallots,
pancetta in a rich Barolo wine sauce

MONKFISH

Pan-fried monkfish served on bed mashed
potatoes with cream and chive sauce

DESSERTS

BUDINO DI NATALE

Christmas Pudding, served with our
homemade brandy sauce

HOME MADE CREME BRULEE

SORBETTO AL LIMONE

Lemon sorbet

HOME MADE TIRAMISU

Just like mamma used to make

CHRISTMAS MENU RESERVATION DETAILS

Please complete and return to Tradita, with a non-refundable deposit (£10 per person) to secure your booking. Payment in full is required by 22/12/21.

Lead Contact Name:

Address:

.....

Tel: Email:.....

MEAL CHOICES:

CHRISTMAS FESTIVE MENU No. of adults No. of Children

CHRISTMAS DAY MENU No. of adults No. of Children

NEW YEAR'S EVE MENU No. of adults No. of Children

Dietary Requirements/Allergies notes?

.....

.....

Deposit Paid ☐ Amount paid £ Balance £

FOOD ALLERGY DISCLAIMER

Customers concerned with food allergies need to be aware of this risk. We will not assume any liability for adverse reactions to foods consumed, or items one may come in contact with while at our restaurant.

Please inform staff of any known food allergies and we will do our best to accommodate your requirements.



Opening Hours:

Seven Days a Week: 9am - 11pm

TRADITA CAFÉ BAR RESTAURANT

Church Road, Radleys

Birmingham B26 3YH

www.tradita.co.uk

Tel: 0121 448 1373

