



NEW YEAR'S EVE DINNER

Say farewell to 2017 in style and join us for a wonderful New Year's Eve meal, complete with a bottle of Prosecco* for just £49.95 per person.

Open until late

£10pp non refundable deposit and pre-order required.

* Free bottle of Prosecco with bookings of 6 or more only

STARTERS

Scottish Salmon Smoked salmon wrapped with crab and served with marie rose sauce.

Polpettine Diavola Home-made meatballs in a spicy tomato sauce topped with green pesto and mozzarella cheese, and oven baked.

Gamberoni all Aaglio Giant Tiger Prawns cooked with garlic & chilli oil, served with ciabatta bread.

Gnocchi al Forno Italian dumplings cooked with spinach & gorgonzola in a creamy sauce.

Fromaggio di Capra Oven baked goat's cheese on toasted ciabatta, caramelised onion and rocket.

Melanzana Parmiggiana (v) Oven baked sliced aubergine cooked in the oven with tomato, mozzarella and parmesan cheese.

MAINS

Branzino con caper Pan fried seabass served with lemon caper sauce and sautéed spinach.

Polpettine Diavola Intimo's special beef meatballs cooked with red onions, tomatoes and a hint of chilli served with spaghetti.

Pollo rollatini Chicken breast rolled with bacon & mozzarella, oven baked in a creamy tomato sauce.

Maiale al Forno Slow cooked belly of pork with our creamy mushroom and spinach sauce

Linguine Pescatore linguine with fresh mixed seafood in a pomodoro sauce with a touch of chilli.

Risotto funghi gorgonzola (v) Arborio rice cooked with wild mushroom and gorgonzola cheese, white wine and parmesan cheese topped with rocket.

Cannellone Vegetariano Pasta stuffed with spinach, wild mushrooms, asparagus and ricotta, oven baked with béchamel sauce and parmesan cheese

DESSERT

Cheeseboard Stilton cheese, fruited Wedneslydale, and creamy Goat cheese with a selection of savoury biscuits served on a slate with grapes, olives & butter.

Cheesecake Homemade fresh cheesecake served with dairy vanilla ice cream.

Tiramisu Layers of mascarpone and soft sponge drenched in our espresso coffee and then soaked in amaretto

Pannacotta of the day Freshly made creamy pannacotta.

Chocolate Mousse Our homemade decadently rich and chocolatey mousse.

Panettone al Forno Oven baked bread and butter pudding Italian style, made with fluffy Panettone and sultanas served with Rossis Vanilla Ice Cream.

We do not add a service charge, as we believe this should be at the discretion of our diners and reflective of the service they feel they have received.

Allergy Notice: some dishes may contain nuts, milk, egg, gluten, wheat and other allergens. Please ask for more details

Please ensure you reserve your table early to secure your preferred dates.

Gift voucher for the organiser £20 (parties of 10 or more)

T. 01621 843197 WWW.INTIMO-FRESCO.COM

Looking for somewhere different for your
Christmas party?

Why not come and join us to celebrate the Christmas season or to see in the New Year?

Join us during December and experience our first class service and award winning Food.

Our festive menus are available to book now! Please ensure you reserve your table early to secure your preferred dates as the most popular dates are booking up fast.

Book your Christmas Lunch in December 2018 and take advantage of our Christmas party menu from £17.95 per person. Perfect for a Christmas catch up with friends, your office Christmas lunch or your club/society festive celebration.

Book early to avoid disappointment.

Gift voucher for the organiser £20 (parties of 10 or more)

A non refundable deposit is required to confirm booking. The deposit is strictly non-refundable or transferable. Party organisers are requested to inform all guests within their party of this policy.



116 HIGH ST, MALDON CM9 5ET

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CHRISTMAS PARTY MENU

Sunday -Thursday
2 courses £17.95 / 3 course meal £22.95pp

Friday-Saturday
2 courses £23.95 / 3 course meal £27.95pp

Including Christmas crackers.

£5pp non refundable deposit and pre-order required

STARTERS

Soup of the Day (v) Freshly made soup of the day served with homemade Focaccia bread.

Calamari Fresh squid rings, fried and dusted in our batter served with tartare dip.

Arancini Risotto balls with mushroom, spinach and spices breaded served with garlic mayonnaise

Bruchetta al Gamberoni Marinated king prawns tossed with mediterranean flavours and fresh chilli served on ciabatta.

Pâté of the Day Home made chicken liver pâté served with toasted bread and cranberry jus.

Polpettine al Sugo Home-made meatballs in a spicy tomato sauce topped with green pesto and mozzarella cheese and oven baked.

Goat cheese with caramalised onions (v) Grilled goat cheese and caramalised onions served on toasted ciabatta with fresh rocket & balsamic glaze.

MAINS

Tachino Traditional roast turkey served with all the trimmings.

Maiale al Forno Slow cooked belly of pork with our creamy mushroom and spinach sauce.

Caprese stuffed chicken Chicken breast stuffed with spinach, mozzarella and sundried tomatoes topped with pesto.

Fegato alla Veneziana Fresh lambs liver cooked with onion, bacon, red wine gravy sauce, on a bed of creamy mash potatoes.

Tortellini Ricotta (v) Freshly filled ricotta & spinach tortellini pasta and cooked in a creamy pesto sauce.

Risotto funghi gorgonzola Arborio rice cooked with wild mushroom and gorgonzola cheese, white wine and parmesan cheese topped with rocket.

Lasagna Traditional homemade lasagne with beef ragu, béchamel sauce, mozzarella and Parmesan cheese.

DESSERT

Tiramisu Layers of marscapone and soft sponge drenched in espresso coffee and then soaked in amaretto.

Panettone Oven baked bread and butter pudding Italian style, made with fluffy Panettone and sultanas served with Rossi vanilla ice cream.

Pannacotta Limoncello Freshly made pannacotta flavoured with Lemoncello.

Chocolate Mousse Our homemade decadently rich and chocolatey mousse.

Cheesecake Home made fresh cheesecake served with our finest Italian dairy vanilla ice cream.

Please note: On the day drinks or food bills cannot be paid individually. We will issue only ONE bill per table. We do not add a service charge, as we believe this should be at the discretion of our diners and reflective of the service they feel they have received.

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CHRISTMAS DAY LUNCH

PRE STARTERS

Home baked sun dried tomato focaccia bread and olives, extra virgin olive oil and balsamic dip.

STARTERS

Zuppa (v) Carrot and coriander soup with warming spices.

Melone e prosciutto Sliced melon wrapped in prosciutto served with balsamic macerated strawberries.

Gamberi alla Busara King prawns cooked with garlic, chilli and sundried tomatoes served with ciabatta bread.

Avocado con lobster A tower of fresh avocado, lobster and crab with home made Marie Rose sauce.

Tortellini Ricotta (v) Freshly filled ricotta & spinach tortellini pasta & cooked in a creamy pesto sauce.

Pâté of the Day Home made chicken liver pâté served with toasted bread and cranberry jus.

Melanzana Parmiggiana (v) Oven baked sliced aubergine cooked in the oven with tomato, mozzarella and parmesan cheese.

MAINS

Tachino Traditional roast turkey served with all the festive trimmings.

Rack of Lamb herb crusted lamb served with pea puree and roasted vegetables.

Roast Duck Pan cooked fillet Duck breast with cherry sauce.

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Served from 12 noon on Christmas day
5 Course lunch £67.99pp

(Children under 11yrs: 50% reduction)

Including Christmas crackers.

£20pp non refundable deposit and pre-order required

Pesca A'La Capone Cod fillet wrapped in pancetta served with oregano and basil creme fraiche and sautéed asparagus.

Tagliatelle Gamberoni Tiger prawns cooked in a spinach, chilli, tomato & garlic sauce.

Risotto funghi gorgonzola (v) Risotto cooked with seasonal vegetables in a white wine and parmesan sauce topped with roasted butternut squash.

DESSERT

Christmas pudding Traditionally made Christmas pudding served with fresh cream.

Cheesecake Home made fresh cheesecake served with our finest Italian dairy vanilla ice cream.

Chocolate Tart A slice of our luxurious Chocolate tart served with salted caramel ice cream.

Pannacotta Pina colada Freshly made creamy vanilla pannacotta, infused with tangy, refreshing cocktail flavour.

Tiramisu Layers of marscapone & soft sponge drenched in espresso coffee and soaked in amaretto.

Rossi Ice Cream and Honeycomb Vanilla Ice Cream with traditional golden honeycomb.

FOURTH COURSE

Homemade Mince Pies.

FIFTH COURSE

Fresh ground coffee or fresh tea selection.



BOOK YOUR CHRISTMAS LUNCH TODAY

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