

The FUEGO

XMAS

MENU

2 COURSE
£25.90^{PP}

3 COURSE
£31.90^{PP}

A deposit of £10 per person is required to confirm your booking. Confirmed numbers and menu pre-orders to be provided one week prior to your reservation to bookings@fuegoworchester.co.uk

Cancellations are to be made up to one week prior to your booking, otherwise deposits are non-returnable.

SMALL PLATES

Classic tomato bruschetta VE

Crispy halloumi fritters,
smoked chilli jam V

Burrata, Fire Roasted piquillo
peppers, shallots & basil oil

Portuguese piri piri chicken wings,
piri piri spices, hot chilli sauce

Garlic & chilli prawns

Garlic pizzetta, parsley,
sea salt & olive oil V

Crispy Calamari, Aioli & Lemon

MAINS

all served with fries

Grilled halloumi skewers with Greek
salad, chilli Jam & tzatziki V

Souvlaki, chargrilled marinated
lamb skewers, tzatziki, Greek salad

Marinated chicken Gyros with
salad & tzatziki

10oz Picanha Rump Steak, Rocket &
Parmesan Salad, Shitake mushrooms,
shallot & thyme jus £6 Supplement

Linguine Pescatore served with
Crab, Mussels & King Prawns

Beef lasagne served with Crusty
Bread, Rocket & Parmesan Salad

PIZZA

MARGHERITA - fior di latte,
parmesan, fresh basil *

GENOVESE - fior di latte, chicken,
courgettes, sun-dried tomato, green pesto

SALUMI - salami Napoli, fior di
latte, mozzarella, fresh basil

SICILIANA - crispy aubergine,
bocconcini mozzarella, sun blushed
tomatoes, pesto, parmesan shavings

FUEGO - fior di latte, spicy
nduja, chilli, fresh basil

ORTOLANA - vegan cheese,
artichokes, peppers, red onions, grilled
courgettes, aubergine, oregano VE

AGRO DOLCE - fior di latte, friarielli,
goat's cheese, onion chutney V

FUNGHI - Chestnut mushrooms, black
truffle base, fior di latte, parmesan *

PIZZA DI NATALE

Fior Di latte, scamorza, Turkey
ham, pomegranate, rocket
& cranberry drizzle

* Our parmesan, gorgonzola and
provolone are not vegetarian. Please
let us know if you would like these
toppings removed and replaced
with vegetarian parmesan.

DESSERTS

SICILIAN GELATO

Authentic house-made italian
gelato - Ask for flavours

GREEK BAKLAVA^N

Traditional greek baklava
& pistachio ice cream

COOKIE DOUGH AL FORNO

Warm chocolate chip cookie with
soft dough middle, chocolate
sauce & vanilla ice cream

FUEGO TIRAMISU

Our secret 3rd generation recipe

MEDITERRANEAN TRILECE CAKE

Butter cake soaked in milk &
double cream, caramel glaze

Allergies - Some of our menu items
contain allergens including; gluten,
nuts, milk, eggs, fish, shellfish, soya,
celery, mustard, sulphites, sesame and
lupin. All our dishes are prepared and
cooked in kitchens where allergen
ingredients are commonly used.

Please ask a member of the team
for more allergen information.
This offer can be withdrawn at
any time, at our discretion. Your
booking will last 2.5 hours, after
which we will require the table.

10% surcharge will be added
to tables of 8 or more.

