

## Say BuonNatale with a Special Christmas Menu at SorrentinaByFoodhall

**National, December 2019:** Christmas is around the corner and Sorrentina by Foodhall has quite the treat lined up for foodies. The gourmet superstore's first fine dining restaurant, Sorrentina is offering a delicious and festive **a la carte Christmas menu**, accompanied by a series of **Christmas cocktails**.

**From December 18-29, 2019**, Sorrentina by Foodhall will offer diners a menu of traditional Italian Christmas favourites, made using the finest seasonal ingredients. The meal will begin with a series of **Small Plates**, such as *Burratinaallarosto Brussel sprouts*, butter roasted Brussels sprouts, chestnuts, orange zest, and Burratina (pepperoni can be added); *Mozarella e lenticchie*, braised puy lentils with olives, tomato and mozzarella; and *Butternut Squash Puree and Water Chestnut Salad*, with brown butter vinaigrette, pickled onion, watercress, hazelnut and aged balsamic.

No Italian meal is complete without **Pizza** and Sorrentina does not disappoint. Diners can move onto options including *Con Patata*, fresh mozzarella, provolone, twice-cooked potatoes, truffle oil and chestnut; and *Nduja*, fresh tomato sauce, buffalo mozzarella cheese, roasted Brussels sprouts, sesame and fennel crust.

Next on the menu are the **Pasta** options, with dishes like *Red Wine Barollo Risotto*, carnarolli rice, red wine reduction, celeriac and chestnut crumble; *GamberiAlla ricotta Ravioli*, ricotta and fresh prawn-stuffed ravioli with brandy tomato bisque and chives; and *Cacio E Pepe*, creamycacio e pepe, fresh pepper, sautéed asparagus and almond flakes, on offer.

**Mains** include options like *PolloArrosto*, roast chicken, pumpkin puree, bread roulade, herbed ricotta and red wine jus; and *Salmon Scottato*, pan-seared salmon, arugula and spinach vichyssoise, and cinnamon nut crust.

Diners can end this festive meal on a sweet note with **Dolci** like *Pumpkin Pie*, with hazelnut crumble and gingerbread gelato; *But of course! Christmas Pudding*, with Christmas soaked fruits and crème Anglaise; and *Panettone*, butter-toasted panettone, with black forest gelato, sour cherries and chocolate.

This decadent Christmas feast is accompanied by a series of **Festive Cocktails**, that will be a delightful accompaniment to the meal. These include *Mrs. Claus' Mulled Wine*, red wine with spices and orange slices; *Sorrentina Nog*, classic egg nog with house-made almond liqueur, almond and cinnamon; *PeraSpeziata*, spiced pear syrup, gin and egg white; and *Mulled Wine Martini*; classic mulled wine with gin and orange slices.

A series of special **Mocktails** and **Hot Beverages** is also on offer, with concoctions such as *Limone e Timo*, Seedlip Spice 94, lemon, thyme, Angostura bitters and tonic; *Italian Dark Hot Chocolate*, dark chocolate chips, milk, orange and whipped cream; and *Gingerbread Spice Latte*, gingerbread spice, espresso and foamed milk, available for guests to enjoy.

The special festive Christmas a la carte menu is available at Sorrentina by Foodhall from December 18-29, 2019.

For inquiries or reservations, guests may call +91-22-26065370

**About 'Sorrentina by Foodhall':**

'Sorrentina by Foodhall,' the gourmet superstore's first-ever restaurant, is situated in their Bandra outlet. Named after the South Italian town of Sorrento, a picturesque coastal town in Southern Italy, Sorrentina is known for its diverse range of modern Italian cuisine, rooted in tradition. The ingredient-driven menu plays with flavours and technique, almost creating poetry on a plate. Hand-rolled pasta and hand-stretched pizza, rich & creamy Affogato, house-made Gelato and spongy, coffee-soaked layers of Tiramisu are just some of the signature dishes at Sorrentina to look forward to.

**Address:** Sorrentina by Foodhall, Second Floor, Foodhall@Linking Road, Plot No.106, Linking Rd, Santacruz West, Mumbai, Maharashtra 400054