

SET MENUS FROM £24.95



FULL-ON
Festive

You Just Have To **ASK ITALIAN**

BOOKING YOUR FESTIVE GET-TOGETHER

We've got something for everyone at your local ASK.

We're bringing back favourites, including Pigs in Blankets, our Christmas Carbonara and a Festive Pizza. Plus, some new festive treats and tipples, with options for **Vegan** & **Non-Gluten** diets.

BOOK NOW



Visit www.askitalian.co.uk/christmas

ENJOY OUR FESTIVE MENUS FROM
18TH NOVEMBER TO 5TH JANUARY

To confirm large bookings for parties of 8 or more, we'll request a card authentication.

THIS CHRISTMAS
ASK ITALIAN
IS GOING

FULL-ON Festive

You bring the people, we'll bring the festive.

Whether it's a big family gathering, a catch-up with friends, festive fun with colleagues, or last-minute festive feast, we'll take care of the food, the sparkle and the atmosphere.

We love a good party and are delighted to offer:

3 COURSE FESTIVE SET MENUS
DRINKS PACKAGES

PRIVATE DINING AVAILABLE in many locations.
CHRISTMAS CRACKERS for groups over six.

Because your Christmas deserves a little extra.

BOOK NOW: www.askitalian.co.uk/christmas

Classic

3 COURSES FOR 24.95

STARTERS

BRUSCHETTA (V)

Toasted ciabatta with baby plum & slow-roasted tomatoes, fresh basil, rocket and ricotta salata.

Make this Vegan without ricotta salata.

CHICKEN LECCA-LECCA

Breaded seasoned chicken fillets served with a dip of your choice. *Make this Vegan* with THIS™ Isn't Chicken goujons.

Festive SPROUT & PANCETTA CROCHETTES

Crispy breaded croquettes filled with pancetta and shredded sprouts, served with a cranberry aioli.

BURRATA TRICOLORE (V)

Velvety burrata cheese topped with pesto, served with tomatoes & rocket.

GARLIC BREAD WITH MOZZARELLA (V)

Make this Vegan with MozzaRisella.

MAINS

Festive BRESAOLA & STRACCIATELLA PRIMA PIZZA

A tomato and mozzarella base, baked and topped with creamy stracciatella, Cobble Lane cured beef Bresaola, slow roast tomatoes, rocket and a balsamic glaze.

STROMBOLI CLASSIC PIZZA

Pepperoni and mozzarella on a tomato base. Add chillies if you like it hot.

POLLO E PANCETTA CLASSIC PIZZA

Chicken, pancetta, sautéed mushrooms on a tomato & mozzarella base.

PESTO GIARDINO PRIMA PIZZA *Vegan*

Roasted artichokes, red peppers, mushrooms, slow-roasted tomatoes, balsamic onions & black olives on a tomato & MozzaRisella base, topped with basil pesto.

MARGHERITA CLASSIC PIZZA (V)

Tomato base with mozzarella and oregano. *Make this Vegan* with MozzaRisella.

CAESAR CLASSICA

Fresh baby gem lettuce topped with chicken breast pieces & smoky pancetta, tossed in our signature Caesar dressing, flavoured with anchovies & Italian cheese. Finished with riserva cheese croutons.

Festive CHRISTMAS CARBONARA

Fresh frilly tagliatelle with pancetta & sprouts in a mascarpone & cheese sauce, topped with crispy smoked prosciutto.

Make this Vegetarian with THIS™ Isn't Bacon Lardons & without prosciutto or pancetta.

FETTUCCINE BOLOGNESE

Our hearty beef & red wine ragu, served with flat ribbon fettuccine. If you prefer, you can choose spaghetti.

LINGUINE CON FRUTTI DI MARE

A rich seafood pasta with prawns, mussels, clams and crayfish in a tomato and garlic sauce.

SPAGHETTI AL POMODORO (V)

Tomatoes, garlic & basil topped with mozzarella. *Make this Vegan* without fresh mozzarella.

FETTUCCINE LENTIL RAGU *Vegan*

A hearty ragu of green lentils & mixed vegetables in a sun-dried tomato sauce.

LINGUINE CARBONARA

Crispy pancetta in a creamy cheese sauce. *Make this Vegetarian* with THIS™ Isn't Bacon lardons.

RISOTTO CON FUNGHI (V)

A creamy risotto with sautéed mushrooms. Add chicken 2.50.

Our Prima & Classic Pizzas can be made using a circular non-gluten containing base.

Our Bolognese, Frutti Di Mare, Pomodoro, Lentil Ragu and Carbonara pasta dishes can be made with non-gluten containing fusilli.

DESSERTS

WARM CHOCOLATE BROWNIE (V)

Served with vanilla gelato, chocolate sauce & white chocolate curls.

Festive ORANGE PANETTONE PUDDING (V)

Warm panettone sponge in orange syrup, served with vanilla gelato.

STICKY COFFEE PUDDING *Vegan*

Served with a salted caramel gelato.

BISCOFF CHEESECAKE (V)

Served with a toffee sauce.

SICILIAN LEMON TART (V)

A zingy taste of Sicily, served with a mixed berry coulis.

STARTERS

GARLIC BREAD WITH MOZZARELLA (V)

Make this **Vegan** with MozzaRisella.

CHICKEN LECCA-LECCA

Breaded seasoned chicken fillets served with a dip of your choice.

Make this **Vegan** with THIS™ Isn't Chicken goujons.

Festive SPROUT & PANCETTA CROCHETTES

Crispy breaded croquettes filled with pancetta and shredded sprouts, served with a cranberry aioli.

Festive PORK & SAGE MEATBALLS AL FORNO

Meatballs in a pomodoro sauce with mozzarella & Coppa ham, baked in the oven. Served with sliced ciabatta.

Festive STRACCIATELLA PIZZETTA (V)

Wildfarmed dough sprinkled with aged hard cheese and loaded with stracciatella and caramelised balsamic onions.

BURRATA TRICOLORE (V)

Velvety burrata cheese topped with pesto, served with tomatoes & rocket.

BRUSCHETTA (V)

Toasted ciabatta with baby plum & slow-roasted tomatoes, fresh basil, rocket and ricotta salata.

Make this **Vegan** without ricotta salata.

MUSHROOMS AL FORNO (V)

Mushrooms stuffed with mozzarella & aged hard cheese, breadcrumbs & onions, baked on ciabatta & served with garlic mayo.

MAINS

Festive STICKY BEEF SHORT RIB + £5.00 SUPPLEMENT

Succulent and sticky slow-roasted beef short rib, covered in a balsamic confiture on top of a base of fresh curvi pasta in a creamy carbonara sauce.

TUSCAN CHICKEN ORZOTTO

Seasoned pan-fried chicken breast served over creamy orzotto with sun-dried tomatoes & spinach.

RISOTTO CON FUNGHI (V)

A creamy risotto with sautéed mushrooms. Add chicken 2.50.

PRIMA PIZZA

Festive BRESAOLA & STRACCIATELLA

A tomato and mozzarella base, baked and topped with creamy stracciatella, Cobble Lane cured beef Bresaola, slow roast tomatoes, rocket and a balsamic glaze.

BURRATA & SLOW-ROASTED TOMATO (V)

Creamy & silky burrata with sweet slow-roasted tomatoes & black olive tapenade on a tomato & mozzarella base, with fresh basil.

MARGHERITA (V)

Tomato, mozzarella and oregano.

Make this **Vegan** with MozzaRisella.

Our Prima & Classic Pizzas can be made using a circular non-gluten containing base.

PASTA

Festive CHRISTMAS CARBONARA

Fresh frilly tagliatelle with pancetta & sprouts in a mascarpone & cheese sauce, topped with crispy smoked prosciutto.

Make this **Vegetarian** with THIS™ Isn't Bacon Lardons & without prosciutto or pancetta.

PESTO STRACCIATELLA TAGLIATELLE (V)

Fresh frilly tagliatelle in a creamy pesto sauce with green beans, topped with stracciatella, toasted pine nuts & lemon zest. Add chicken 2.50.

KING PRAWN TAGLIATELLE

Fresh frilly tagliatelle tossed with garlic-marinated king prawns, courgettes, baby plum tomatoes & a creamy seafood sauce. Garnished with parsley, chilli & lemon.

Our Pomodoro, Bolognese and Carbonara pasta dishes can be made with non-gluten containing fusilli. Please note this menu is correct at time of print & is subject to change.

Festive SEAFOOD GRATIN + £2.00 SUPPLEMENT

Potato and fish pieces in a seafood sauce, topped with creamy bechemel sauce & golden breadcrumbs, a sprinkle of aged hard cheese and three juicy king prawns.

CAESAR CLASSICA

Fresh baby gem lettuce topped with chicken breast pieces & smoky pancetta, tossed in our signature Caesar dressing, flavoured with anchovies & Italian cheese. Finished with riserva cheese croutons.

FIERY CALABRIA

Fiery 'Nduja & melted goat's cheese on a tomato & mozzarella base, finished with a drizzle of honey.

POLLO E PANCETTA

Chicken, pancetta, sautéed mushrooms on a tomato & mozzarella base.

SALAMI MISTI

Salami, pepperoni, prosciutto, roasted peppers, balsamic red onions on a tomato & mozzarella base.

STROMBOLI

Pepperoni and mozzarella on a tomato base. Add chillies if you like it hot.

SLOW-COOKED BEEF PAPPARDELLE

Slow-cooked beef ragu, red wine & Sun-blush tomatoes, with fresh ribbon pappardelle.

SPAGHETTI AL POMODORO (V)

Tomatoes, garlic & basil topped with mozzarella. Make this **Vegan** without fresh mozzarella.

FETTUCCINE BOLOGNESE

Our hearty beef & red wine ragu is served with flat ribbon fettuccine. If you prefer, you can choose spaghetti.

LINGUINE CARBONARA

Crispy pancetta in a creamy cheese sauce. Make this **Vegetarian** with THIS™ Isn't Bacon lardons.

DESSERTS

TIRAMISU (V)

Creamy layers of mascarpone with a perfect coffee pick-me-up. Served with a mix of Bailey's liqueur & chilled espresso to pour over.

Festive ORANGE PANETTONE PUDDING (V)

Warm panettone sponge in orange syrup, served with vanilla gelato.

BISCOFF CHEESECAKE (V)

Served with a toffee sauce.

STICKY COFFEE PUDDING **Vegan**

Served with a salted caramel gelato.

WARM CHOCOLATE BROWNIE (V)

Served with vanilla gelato, chocolate sauce & white chocolate curls.

SICILIAN LEMON TART (V)

A zingy taste of Sicily, served with a mixed berry coulis.

CARAMELLO CHOCOLATE TORTA **Vegan**

Rich layers of caramel & chocolate ganache on a crumbly tart base. Served with salted caramel gelato.

GET 10% OFF THE FESTIVO MENU

Join our **ASKPerks** Rewards App for a discount on the Festivo set menu.



SCAN TO DOWNLOAD OUR REWARDS APP

T&C's: The set menu offer includes 3 courses from the Classic menu for £24.95 or 3 courses from the Festivo Menu for £29.95. The Christmas set menu is valid from 18th November 2025 – 5th January 2026. Available across all open ASK Italian restaurants excluding the O2, Worthing & Paddington and applies to dine in only. Only menu items listed on the set menu are included. Any extra toppings and dips will be charged at standard menu rate. The festive set menu cannot be used in conjunction with any other offers including Blue Light, Tastecard, Tesco Clubcard & Unidays. We're unable to 'split' tables to apply multiple promotions. Whilst we have controls in place to reduce the risk of cross-contact, it is not possible for us to guarantee that our dishes will be allergen free. (V) - suitable for vegetarians. Make this vegan – ask for the 'Vegan' option when placing your order. Our vegan dishes are made with care to a vegan recipe. However, due to cross contact at our suppliers and in our busy kitchens, these dishes are not necessarily suitable for those with allergies. For more information visit our allergen menu.