

Party Menu A

STARTERS

Minestrone v *Homemade Hearty Italian soup*

Mozzarella alla Griglia *Fresh mozzarella wrapped in parma ham*

Funghi Ripieni v *Roasted mushroom filled with mozzarella & spinach*

Polpette *Meat balls In a tomato & oregano sauce*

Pate alla Toscana *Chicken & brandy pate served with red onion marmalade*

Calamari alla Romana *Fried squid served with tartare sauce*

Gravadlax *Smoked Salmon , whiskey, olive oil, horseradish, balsamic vinegar*

Bruschetta Basilico *Toasted bread with garlic, chopped tomato & basil*

MAIN COURSE

Pollo Stroganoff *Chicken , peppers, mushrooms, onions, paprika, wine and cream*

Ravioli Asparagus *Fresh ravioli pasta filled with asparagus in a creamy sauce*

Ravioli al Salmone *Parcels with smoked salmon.. Vodka, tomato and cream*

Pork Fillet *Fillet of pork rolled with Parma ham in a red wine reduction*

Cannelloni Vegetariani v *Pasta tubes, filled with Ricotta cheese, and spinach*

Pesce al Forno *Oven Baked salmon and king prawns with thermidor sauce*

Agnello *lamb served with garlic, rosemary, red wine jus*

Vitello ai Funghi *Pan fried veal escalope served with white wine, mushrooms, cream sauce*

ALL OUR MAIN COURSES INCLUDE POTATOES AND VEGATABLES

DESSERT

Tiramisu *Traditional Italian Mascarpone pudding*

Cheese Cake *Baked Sicilian limoncello cheesecake*

Panna Cotta *Traditional Italian creamy dessert served with fruit coulis.*

Mix Ice Cream *Three scoops of assorted ice cream*

£29.95 per head