

Party Menu B

STARTERS

Minestrone v *Homemade Hearty Italian soup*

Bruschetta al Salmone Toasted bread topped with cream cheese & smoked salmon

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

Cozze Mussels in a cream or tomato sauce

Antipasto della Casa *Selection of Italian cured meat and mozzarella*

Calamari alla Romana *Fried squid served with tartare sauce*

Gamberoni *King prawns sautéed in a tomato & infused with garlic chilli*

Caprese v *Buffalo mozzarella, tomato's garnished with basil leaves*

MAIN COURSE

Filetto Diane *Fillet steak with shallots in a creamy mustard sauce and mushrooms*

Pollo Valdostana *Pan fried breast of chicken with mozzarella, parma ham and tomato sauce*

Linguini di Mare *Linguini with Mixed Seafood, chilli, garlic in a light tomato sauce*

Surf'n Turf *6oz Fillet steak with half lobster in a thermidor sauce*

Risotto ai Porcini v *Risotto with porcini mushrooms in a creamy sauce*

Halibut *Fillet of halibut cooked in a meuniere sauce*

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

Vitello al Marsala *Pan fried veal escalope served with marsala wine*

ALL OUR MAIN COURSES INCLUDE POTATOES AND VEGATABLES

DESSERT

Tiramisu *Traditional Italian Mascarpone pudding*

Cheese Cake *Baked Sicilian limoncello cheesecake*

Crème Brulee *Traditional French custard with a crisp caramel shell*

Mix Ice Cream *Three scoops of assorted ice cream*

Tortino al Cioccolato *Hot chocolate brownies served with a scoop of vanilla ice cream*

£34.95 per head