



PARTY MENU DECEMBER 2017

STARTERS

ZUPPA DEL GIORNO

Soup of the day

ANTIPASTO MISTO

A selection of meats ,salami,sun dried tomatoes and olives

FUNGHI ALLA DIAVOLA

Mushrooms sautéed in tomato, garlic, and chilli

BRUSCHETTA DI PROSCIUTTO E VERDURE

Toasted bread topped with aubergine, pepper,and courgettes in garlic, finished with parma ham

TRIO AFFUMICATO

Smoked salmon, smoked trout and smoked mackerel served with horseradish mayonnaise

MAINS

POLLO ALLA PIZZAIOLA

Chicken breast with tomato, garlic, anchovy, olives and capers

BRASATO DELLE FESTE

Braised beef in red wine with mixed vegetables and demi glace

SALMONE AI PORRI

Salmon steak with a cream and leek sauce

MAIALE ALLA PEPE VERDE

Pork medallions in a cream & crushed green peppercorn sauce with mushrooms

VERDURE AL FORNO

Baked vegetable hot pot with spinach, béchamel, caponata and egg

DESSERT

COFFEE

£30.00 PER PERSON

Please note we are all "nutty" here. This is NOT a nut free establishment.
If you have any food allergies-please inform us when ordering your meal

BOOKINGS FOR 6 PEOPLE OR MORE REQUIRE A £10 PER PERSON DEPOSIT