

Party

MENU

£26.95

STARTERS

CALAMARI FRITTI: deep fried calamari served with tartar sauce.

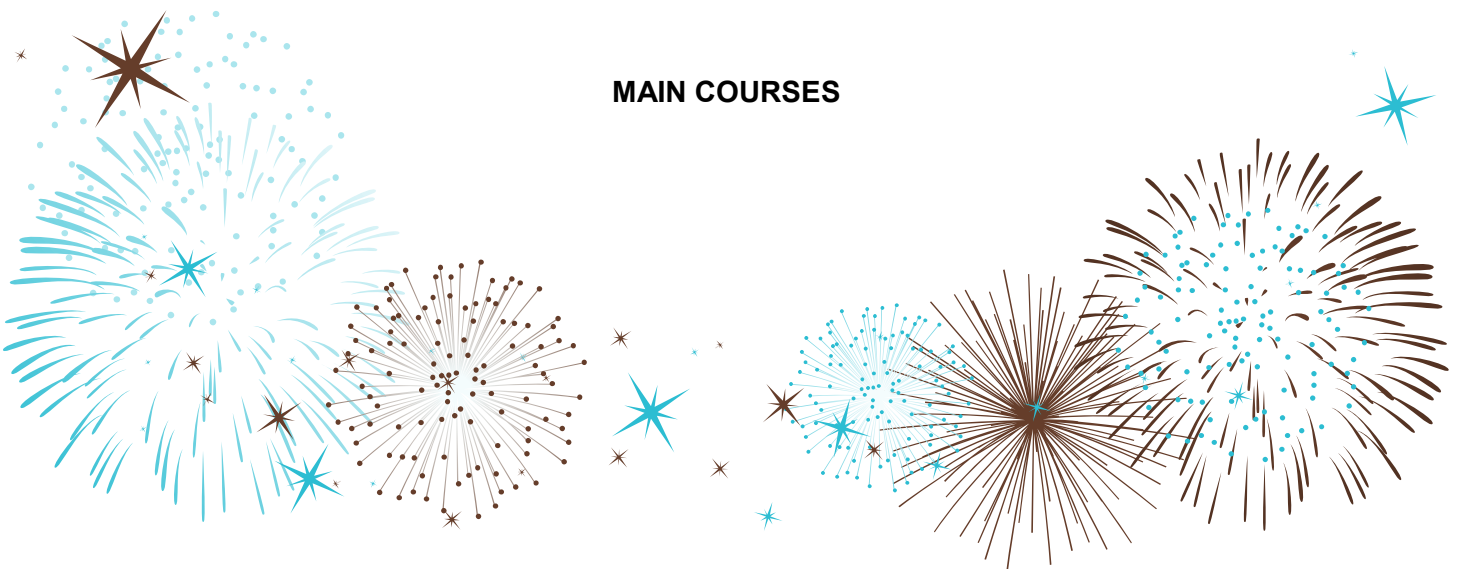
SALAD ALLA CHEF: baby spinach, bacon, avocado, balsamic dressing.

POLPETTE PICANTE: home-made beef meatballs cooked with chilli, tomato sauce.

MELANZANE PARMIGIANA: aubergine baked with mozzarella & tomato sauce.

PRAWN COCKTAIL: peeled prawns served with lettuce, tomato, cucumber, lemon & cocktail sauce.

MAIN COURSES



MEDAGLIONE: medallions of scotch fillet steak, cooked in green peppercorn sauce. Served with mashed potatoes & mixed vegetables.

SEABASS: fillet of seabass cooked in white wine, garlic, butter, peeled prawns, cherry tomatoes. Served with new potatoes & french beans.

VITELLO DELLA CASA: veal scallop cooked in mushrooms & cream sauce. Served with saute potatoes & mixed vegetables.

POLLO RIPIENO: corn-fed chicken breast stuffed with mozzarella cheese & asparagus, cooked in a cream & mushrooms sauce. Served with saute potatoes & mixed vegetables.

TAGLIATELLE NAPOLETANA: fresh tagliatelle pasta cooked in tomato sauce & basil. (veg)

DESSERTS

HOME-MADE BANOFFEE PIE.

HOME-MADE CHEESECAKE OF THE DAY.

HOME-MADE TIRAMISU

HOME-MADE CREME CARMEL

VANILA ICE CREAM

10% OF SERVICE CHARGE WILL BE KINDLY ADD TO YOUR BILL.

