

PARTY MENU 1

Ideal for those celebrating a special occasion. It represents excellent value and is one price for everyone, £22.95 for 3 courses..(Available for parties of 10 or more and on a pre booking basis)

STARTERS

Minestrone Soup (V) (DF)

Our chef's homemade vegetable soup

Caprese (V)

Mozzarella cheese and tomato, dressed with extra virgin olive oil and basil sauce.

Sardines

Pan fried sardines, olive oil, lemon juice, balsamic, oregano, rocket, Italian bread

Meatballs

Homemade meatballs cooked in a tomato sauce topped with mozzarella cheese and parsley

Pate

Homemade chicken liver pate served with redcurrant sauce

MAINS

Arrabiata (V) (DF)

Penne pasta with tomato sauce, garlic, fresh chillies, white wine, oregano and black olives

Al Peppe

Breast of chicken in Peppercorn sauce (Cream, cracked black pepper, whole green peppercorn, shallots, demi-glace and brandy); Fresh seasonal vegetables and sautéed potatoes

8oz Sirloin Steak (30 days matured) (DF) Supplement of £3.00

Cooked to your liking in peppercorn sauce; Mediterranean salad and sautéed potatoes

Salmon

Oven cooked fillet of salmon served with prawns, white wine, garlic, oregano, tomato sauce and a splash of cream; Fresh seasonal vegetables and sautéed potatoes

DESSERTS

Tiramisu Con Savoiard

Home made with Savoiard biscuits soaked in Marsala wine and coffee, layered with a rich Mascarpone cheese

Brulee alla Vaniglia (GF)

Classis home-made Crème Brulee

Trio Venezia (GF)

Italian ice cream with strawberry, chocolate and vanilla flavours

PARTY MENU 2

Ideal for those celebrating a special occasion. It represents excellent value and is one price for everyone, £29.95 for 3 courses..(Available for parties of 10 or more and on a pre booking basis)

STARTERS

Mushrooms (V)

Sautéed mushrooms with garlic, onions, white wine, parsley and a light creamy sauce served in filo pastry

Goat Cheese (V)

Deep fried goat cheese coated in egg, flour, cream and breadcrumbs served with caramelised onion.

Antipasto

A selection of dry cured Italian meats served in a traditional way

Calamari

Deep fried floured calamari served with tartare sauce

Prawn Cocktail (DF)

Prawn cocktail sauce (mayonnaise, ketchup, tabasco sauce, Worchester sauce, sweet paprika and brandy) and lettuce

MAINS

Vegetarian (V) (DF)

Italian rice with courgette, mushrooms, cherry tomatoes, mix peppers, garlic, onions, olives, capers and olive oil

Venezia

Breast of chicken with prawns, mixed peppers, whole green peppercorn, white wine, onion, garlic, cherry tomatoes, tomato and cream sauce; Fresh seasonal vegetables and sautéed potatoes

Sea Bass

Oven cooked fillets of sea bass served with prawns, white wine, garlic, oregano, tomato sauce and a splash of cream; Fresh seasonal vegetables and sautéed potatoes

Agnello (DF)

Rack of lamb in Madeira sauce with red and Marsala wine, demi-glace, rosemary, sun dried tomatoes, garlic and fresh mint; Fresh seasonal vegetables and sautéed potatoes

8oz Fillet Steak (30 days matured) (DF)

From the long fillet the most tender cooked to your liking in rossini sauce (Crouton base, Madeira sauce with red and Marsala wine, pate and jus); Mediterranean salad and sautéed potatoes

DESSERTS

Full desserts menu available