

ITALIAN NIGHT January 2013

Tuscan Style Bean Broth

Italian Salad - Mixed Leaves with Sun-dried Tomatoes, Parmesan Cheese
Italian Salami, Parma Ham, Pine Kernels & Balsamic Dressing

Mediterranean Fish Soup - Garlic Croutons

Sautéed Chicken Livers in a Pastry Case - Roasted Garlic Sauce

Smoked Salmon Bruschetta – Balsamic Syrup

Fresh Egg Spaghetti with Crab Meat – Chilli Dressing

Insalata Caprese – Mozzarella , Tomato & Basil Salad

Pan-fried Gurnard ,Red Pepper Relish & Chickpea Puree

Osso Buco –

Slow cooked Shin of Beef cooked on the bone with White Wine & Herbs

Baked Hake wrapped in Italian Ham with a Coriander Pesto

Roast Breast of Guinea Fowl wrapped in Pancetta Ham
served with the Braised Leg and Chestnuts

Sicilian Style Fish Stew flavoured with Saffron & Fennel

Venetian Chicken Casserole -Slow cooked Chicken on the bone
in a rich Tomato Sauce with Jerusalem Artichokes

Gratin of Cod with Fresh Herbs & Potato Gnocchi Dumplings

Vanilla Panacotta – Pineapple Jam

Almond & Honey Semi-Freddo

Affragato :Vanilla Ice-cream served with Sambuca & Espresso

Warm Apricot & Polenta Cake
served with Mascarpone Cream - Honey Syrup

Why not try a Taster Glass of Moscatel de Valencia with your dessert - £1.00

Filter Coffee (Cappacino / Espresso 50p Supp)

£27.50 p.p

To-nights Price – Italian Liqueurs Sambuca /Amaretto £1.95