



ITALIAN EVENINGS

Thursday 8th – Friday 9th September 2012

Tart Millanaise and marinated Herbed Olives

Salad Carpaccio

Carpaccio A'La Minute of Beef, with Rock Salt, Rocket Salad
served with a Balsamic and Peppercorn Dressing

Or

Tagliatelle Carbonara

Classical Italian pasta dish with Cream, Lardons, Mushrooms,
Coriander and Parmesan

Triglie ai Pepperoni

Grilled fillet of Red Mullet served on wilted Salad leaves
enhanced with a Green Pimento Oil (Supp**)

Sorbetto al Mascapone

A unique Mascapone sorbet infused with Mint

Cost Olettine di Agnello Sorrentina

Roasted Rack of Lamb topped with a crust of Garlic,
Olives and Basil, finished with a Tarragon sauce

Or

Petto di Pollo Con Polenta All 'Italiana

Slowly basted breast of Chicken topped with Italian Mustard
on Polenta, Lemon Grass scented sauce

Fromaggio di Capra Con Lenticchie

Grilled Goats Cheese served on a Crouton with Lentils Or
Tiramisu

Classic Italian dessert

Or

Zabaglione allo Spumante Con Frutta Fresca

Glazed Fruits napped with a Spumanti Sabayone

Cappuccino, Caffetiere or Tea

served with homemade Petits Fours

Price: £33.95 - inclusive of Coffee

Fish Course Supplement – £7.75

ITALIAN EVENINGS

Wednesday 30th June - Friday 2nd July 1999

Tart Millanaise and marinated Herbed Olives

Salad Capachio

Traditional cured Fillet of Beef rolled in Peppercorns and served with a petite Salad tossed in Walnut Oil vinaigrette

Or

Tagliatelle Carbonara

Classical Italian pasta dish with Cream, Lardons, Mushrooms, Parsley and Parmesan

Triglie ai Pepperoni

Grilled fillet of Red Mullet served on wilted Salad leaves enhanced with a yellow Pimento sauce and Herb Oil (Supp)

Sorbetto al Mascarpone

A unique Masapone sorbet infused with Mint

Cost Olettine di Agnello Sorrentina

Roasted Rack of Lamb topped with a crust of Garlic, Olives and Basil, finished with a Tarragon sauce

Or

Petto di Pollo Con Polenta All 'Italiana

Slowly basted breast of Chicken topped with Italian Mustard served on a bed of Polenta with Lemon Grass scented sauce

Seasonal Vegetables or Salad

Fromaggio di Capra Con Lenticchie

Grilled Goats Cheese served on a Crouton with Lentils

Or

Tirami su

Classical Italian dessert

Or

Zabaione allo Spumante Con Frutta Fresca

Glazed Fruits napped with a Spumanti sabayone

Cappuccino, Cafetiere or Tea

served with homemade petits fours

Price: £23.95 - for 5 courses, inclusive of Coffee

Fish Course Supplement - £4.50

A selection of wines chosen to compliment this menu

3 wines: - £8.95 / 4 wines: - £9.95