



DINNER PARTY MENU 2011



*A selection of our most popular dishes
for larger party bookings*

MINISTRONE

*Homemade fresh vegetable soup
served with optional parmesan cheese*

BRUSCHETTA

*Ciabatta bread with marinated chopped tomatoes basil
and olive oil with olives*

POLPETTA DELLA NONNA

Meatballs cooked in tomato, garlic and basil sauce

INSALATA CAPRESE

*Mozzarella cheese with sliced tomato,
olives, oregano and olive oil*

SARDINE MARINATED

*Sardines filleted and marinated in Mediterranean herbs
with garlic shavings*

FORMAGGIO DI CAPRA

*Medallion of goats' cheese coated in homemade ciabatta
breadcrumbs served with fruit coulis*

PENNE CON POLLO

*Pasta served with fresh tomato sauce, mushrooms
and chicken pieces*

SPAGHETTI PUTTANESCA

*A sauce of black olives, capers, onions, garlic
and tomato sauce*

LASAGNE CASSINES

Layers of pasta baked with a meat sauce

SALMONE GAMBERETTI

Poached salmon cooked in a creamy white wine sauce with prawns

INTERCOSTATA PEPE

Peppered sirloin steak rich brandy sauce (£3 sup)

AGNELLO ROSMARINO

Loin of lamb slow roast and served with wild mushroom sauce (£3 sup)

POLLO VALDOSTANO

*Breast of chicken topped with ham and melted cheese
cooked in a cream sauce*



SELECTION OF ITALIAN DESSERTS AND GELATI (ICE CREAM)



TWO COURSE 18.90

THREE COURSE 22.90