

PARTY MENU

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 chili, tomato sauce, garlic and basil.

MELANZANE PARMIGIANA: layers of aubergines, baked with tomato sauce, basil, mozzarella and sprinkled with Parmesan cheese.

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

MAIN COURSES

BISTECCA AL PEPE VERDE: Scottish sirloin steak, cooked with green peppercorn sauce.

VITELLO DELLA CASA: veal scallope cooked with mushrooms, white wine and cream sauce.

SEA BASS: fillet of sea bass cooked with white wine, garlic, butter, peeled prawns and cherry tomatoes.

POLLO RIPIENO: chicken breast stuffed with mozzarella cheese, asparagus, cooked with mushrooms, white wine and cream sauce.

RISOTTO ASPARAGI: risotto cooked with asparagus, cherry tomatoes, white wine and topped with Parmesan cheese shavings.

The above main courses are served with vegetables and saute potatoes.

DESSERTS

HOME-MADE BANOFFEE PIE.

HOME-MADE CHEESE CAKE OF THE DAY.

HOME-MADE TIRAMISU.

VANILLA ICE-CREAM.

HOME-MADE CREME CARAMELE.