

Great food for your celebration

## PARTY MENUS

We have put together three mouth-watering menu options to compliment your celebration. Please select only one menu for all your party guests to choose from. Should you have special requirements or wishes, please let us know

***Please note that these menus are for parties of 10+ people and pre-ordering is required***

### MENU A - £26.95

**Penne Al Pesto & Pomodoro (GF)**

tossed in cream, green pesto & tomato sauce

**Insalata Di Mare (GF)**

marinated seafood salad

**Antipasto**

mixed Italian cold meats and roasted vegetables

**Bruschetta Caprese (V)**

with tomato and mozzarella

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**Char Grilled Scottish Salmon (GF)**

with dill, lemon, butter

**Entrecote Pepe Verde**

the classic pepper steak

**Chicken Pancetta (GF)**

pan fried with olive oil, garlic, rosemary.

**Button Mushroom, Tomato and Rocket Risotto (V) (GF)**

All dishes served with fresh vegetables

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**Choice of desserts from the menu**

## MENU B - £28.95

### **Minestrone (V)**

lots of vegetables with small pasta

### **Champignon Rochelle**

with crab thermidor, gratinated with parmesan

### **Penne Alla Ghiottona**

pasta in Bolognese, peas and cream sauce

### **Carpaccio of Beef (GF)**

slivers of Raw Fillet, dressed with olive oil, Parmesan & Rucula salad

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### **Fillet Steak Amarone**

fillet of beef marinated in amarone wine, pan fried and served in a red wine sauce

### **Local Brill Livornese (GF)**

with capers, garlic & tomato sauce

### **Scaloppine Al Marsala**

escalope of veal, lightly pan-fried in Marsala sauce

### **Button Mushroom, Tomato and Rocket Risotto (V) (GF)**

All dishes served with fresh vegetables

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**Choice of desserts from the menu**

## MENU C - £32.95

### **Brodetto di Pesce (GF)**

a sumptuous Italian fish soup

### **Roasted sweet balsamic onions**

with Mozzarella and Parma ham

### **Bruschetta Wild mushrooms (V)**

garlic bread with pan fried mushrooms in olive oil & garlic

### **Scottish Organic Smoked Salmon (GF)**

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### **Fillet of Beef Barolo**

marinated in brandy and herbs, finished in a Barolo sauce

### **Dry Fried Bass**

served with orange sauce

### **Saltimbocca alla Romana**

escalope of veal with Parma ham, sage and white wine

### **Button Mushroom, Tomato and Rocket Risotto (V) (GF)**

All dishes served with fresh vegetables

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**Choice of desserts from the menu**