

Italian Night Dinner Menu
Saturday 27th March 2010
£20 per head
Please book with the bar



Antipasto Italiano Salami Di Napoli Bresaola Prosciutto Di Parma
Mortadella e Melone
(A Selection of Italian Cured Meats and Sweet Honey Dew Melon)

Sarde Fritte Con Salsa Tartara
(Deep Fried Crispy Sardines Served with Tartar Sauce)

Cannelloni Cotto Con il Pomodoro e la Mozzarella Degli Spinaci
(Baked Cannelloni with Tomato Spinach and Mozzarella)



Pesce alla Milanese
(Pan Fried Fillet of Seasonal Fish in Crispy Bread Crumb)

Osso Brasato Bucco Servito Con il Riso Fresco della Erba
(Braised Veal Shank with Red Wine and Tomato Served with Fresh Herb Rice)

Tagliatelle Misto di Mare / Tagliatelle Carbonnara
(Tagliatelle with Mixed Seafood Or with Smoked Pancetta Cream Egg yolk and Cheese)



Tiramisu
(Classic Italian Trifle)

Coppa Zabaglione
(Eggs Sugar and Marsala Cream Served Chefs Homemade Biscuits)



Coffee and Amaretti Biscuits

