Menu Choices for Carnevale

Primo

Garlic Mushrooms [V]

Mushrooms grilled with cream, garlic butter and parmesan cheese

Prosciutto e Melone

Parma Ham and melon drizzled with sweet basil oil

The Chef’s Cocktail

Smoked ham, prawns with a grenadine sauce on a bed of green leaves

Zuppa del Giorno

Freshly made soup of the day with crusty bread

Secondo

Salmone con pepe verde

A salmon fillet gently cooked, served in a white wine and green peppercorn sauce

Pollo-Saltimbocca

Slices of chicken breast pan fried with butter and Parma ham

Lasagna della casa

Layers of pasta filled with traditional sauce, with beef, tomatoes, herbs, garlic & cheese

Manzo Brassado

Tender beef casserole with button mushrooms, green peppercorns, garlic and herbs in red wine and Peroni beer gravy

Melanzane Parmigiana [V]

Aubergine baked with Parmigiana cheese

Dolce

Enza’s Tiramisu

Layers of sponge soaked in liqueur & Italian coffee together with

mascarpone & fresh cream

Three in a Bed

A trio of ice cream

Luscious Lemon

Homemade lemon and mascarpone cheesecake with fresh cream on a base of amoretti and ginger biscuits

Coffee or Tea available from £2.00

House wine included in the price