

Festa di Carnevale 2020



Menu

(3 course menu with tea / coffee Members £32.50pp / Non members £34.50)

ANTIPASTI / STARTER

Bruschetta di peperoni e ricotta (v)

Mix peppers sautéed with black olives, capers, garlic and chilli served with ricotta cheese on toasted ciabatta

Frittura di gamberi e calamari

Deep fried squid and prawns served with mixed leaves, tartar sauce and a wedge of lemon

Arancini

Sicilian rice balls filled with peas, mushrooms and mince beef, served with a tomato and basil sauce

Pasta e fagioli (v)

Traditional italian homemade bean and pasta soup

MAIN

Lasagna di carnevale

Freshly baked homemade lasagna stuffed with meat ball, ricotta, boiled eggs, mozzarella and tomato sauce

Tagliata di manzo

Chargrilled medallions of beef with a balsamic vinegar from Modena ,garlic and rosemary sauce served with a rocket and shaving of parmesan

Parmigiana di melanzane (v)

Layers of aubergine and courgettes in a rich tomato, basil and parmesan sauce baked lasagna style

Pollo alla cacciatora

Supreme of chicken sautéed in red onion, mushroom, sun-dried dried tomatoes, chilli, red wine and rosemary

Salmone agli agrumi

Salmon fillet in a garlic, parsley and fresh citrus sauce

DESSERT

Tiramisu

Apple crumble cake

Served with a vanilla ice cream and caramel sauce

Castagnole

Fried sweet dough ball served with hot custard

Chiacchiere con crema al cioccolato

Mardi gras fritters. A crispy treat eaten throughout Italy during the Carnival season

Tea and coffee