

ENNIO'S ANTIPASTO MISTO

TRADITIONAL ITALIAN ANTIPASTO
with sliced cured meats, olives

TIGER PRAWNS IN SMOKED SALMON

SECONDI PIATTI

CODA DI ROSPO CON PROSCIUTO DI PARMA

Roast Stargazer Fish Wrapped In Parma Ham

Served With Roasted New Potatoes, Peppers & Red Onions. Lemon & Sage Butter Sauce

MEDAGLIONI DI FILETTO AL PEPE

Char Grilled Medallions Of Fillet Steak

Served With Mushroom, Cherry Tomato, Dauphinoise Potatoes & Pepper Sauce

PETTO DI POLLO ALLA CREMA DI LIMONE E TYME

Pan Fried Corn Fed Chicken Breast. Served On A Bed Of Creamy Lemon & Thyme Pappardelle
With Asparagus & Roasted Cherry Tomatoes

PENNE CON VERDURE E FORMAGGIO DI CAPRA

Penne Pasta Tossed With Roasted Vegetables & Basil Pesto
Crowned With Warmed Goats Cheese

DOLCE

MOUSSE AL CIOCCOLATO

Rich chocolate mousse with berries & whipped cream

GELATO E SORBETTO

Selection of locally made ice creams & sorbets

TIRAMISU DELLA CASA

Savoiardi biscuits soaked in espresso & coffee liqueur,
bound in sweet mascarpone cream & grated chocolate

FOLLOW BY

COFFEE & AMARETTO BISCUITS

£29.95 per person

*Whilst every care is taken we cannot guarantee that our ingredients are nut free
A 10% service charge will be levied for parties of 6 people or more*

