



cuisine

## **Italian Feast Menu**

**2 Courses - £10.00 per guest**

### ***Cicchetti Buffet (choose 4)***

#### **Caprese bites**

*Caprese salad of cherry tomato, fresh basil & mozzarella on a bite size skewer V*

#### **Radicchio, rocket & orange salad**

*Fresh tasting, zesty salad with red onion & a balsamic reduction V*

#### **Italian Meat Platter**

*Selection of the finest in Italian cured meats dressed with parmesan shavings, fresh basil, olives & sundried tomatoes*

#### **Panzanella**

*The Classic Tuscan bread salad of intense marinated tomatoes with anchovies, capers & roasted peppers V*

#### **Ricotta Fritters with Courgette salad**

*Ricotta, lemon & parmesan fritters served with a classic tomato sauce for dipping and a fresh courgette salad V*

#### **Parma ham, herb & parmesan puff**

*Savoury choux pastry puff bursting with classic Italian flavours*



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***Secondi*** (choose 1 dish)  
*Served with garlic & herb potatoes*

**Chicken Cacciatore**

*Hunters Style Chicken & Tomato Casserole with basil & black olives*

**Pork Fillet in Garlic sauce**

*Lean pork tenderloin in a white wine, lemon and garlic infused sauce*

**Polpette de Carne**

*Delicious handmade pork meatballs in a rosemary & red wine ragu*

**Italian Bean Stew**

*Hearty stew of cannellini & butter beans, tomatoes, rosemary, thyme & parsley V*

**Italian Sausage & Borlotti Bean Stew**

*Rustic Italian Sausage chunks in a lightly spiced stew of garlic, chilli, fennel, tomatoes and borlotti beans*

**Pasta Primavera**

*A light, fresh farfalle pasta dish, packed full of spring vegetables with the fresh flavours of basil, mint, parsley and lemon V*

**Chicken Amatriciana**

*Chicken breast pieces are flavoured with smoked pancetta, chilli and garlic in a rich tomato sauce*

**Classic mushroom risotto**

*Creamy rice dish enriched with the earthy flavours of chestnut & porcini mushrooms, finished with Italian hard cheese & parsley V*