



PARTY MENU

Alla

Terrazza

3 courses for £24.95 inc VAT - for parties 8 or more - Pre order essential

PRIMI PIATTI

Gamberoni Fritti - Breaded King Prawns deep fried, served with sweet chilli sauce.

Funghi di Lusso - Baked open cup mushroom topped with home made chutney, goats cheese smoked salmon.

Antipasto della Casa - A cold platter of Italian salamis', cheeses, grilled vegetables & warm ciabatta

Formaggio Fritte - Breaded mozzarella deep fried & served with home made chutney

Cozze alla Crema - Shelled mussels cooked in a cream, wine, garlic, onion and cherry tomato 'soupy' sauce.

Zuppa - Homemade tomato and basil.

SECONDI PIATTI

Rotondi di Zucca - Fresh egg pasta parcels filled with pumpkin in a creamy porcini & field mushroom sauce. Served with garlic bread.

Manzo con Dolcelatte - Prime Fillet steak, cooked medium, with a dolcelatte cheese & cream sauce flavoured with garlic & seasoning. Served with french beans. {£3 supplement}

Polpette Fatt' in Casa - Homemade meatballs served with pasta in a rich tomato & basil sauce. Served with garlic bread.

Spigola con Vongole - Fresh filleted Sea Bass baked with smoked salmon pieces & finished with a white wine cream, spinach & clam sauce. Served with french beans.

Pollo con Peperoni - Griddled breast of chicken served with a rich tomato, sweet pepper & mushroom sauce flavoured with herbs & garlic. Served with french beans.

Pasta della Casa - Fresh egg pasta tossed in a creamy mushroom sauce with pieces of sirloin steak, flavoured with garlic, herbs & wine. Served with garlic bread.

All served with roasted garlic and rosemary potatoes and cauliflower cheese*

. DOLCI E CAFFE

Homemade Strawberry topped Cheesecake

Creme Brûlée

Tiramisu

Coppa alla Terrazza - 2 balls of vanilla & 1 ball of chocolate drizzled with 'Frangelico' liqueur, finished with cream.

Filter coffee & amaretti biscuits.