



Gala Dinner Menu

CANAPÉS E COCKTAIL DI BENVENUTO

~~~~ Starters ~~~~

- RAVIOLI VILLA ROSA
FILLED WITH SCAMPI IN A PRAWNS, PROSECCO & CREAMY LOBSTER SAUCE
- GAMBERI ALLA DIAVOLA (GFA)
TIGER PRAWNS, GARLIC BUTTER & CHILLI SAUCE WITH ROSEMARY & SEA SALT FOCACCIA
- CAPRINO AOSTA (VGA)
LIGHTLY FRIED GOAT'S CHEESE WITH MIXED LEAVES & TOMATO CHILLI SALSA
- INSALATA DI PESCE SINATRA (GFA)
MEDITERRANEAN SEA FOOD SALAD WITH LEMON & OLIVE OIL DRESSING
- INVOLTINI DI ANATRA
BARBARY DUCK ROLLS WITH SPICY ORANGE RELISH

~~~~ Mains ~~~~

- POLLO ALLA KIEV
SUPREME OF CHICKEN COATED IN BREADCRUMBS & STUFFED WITH GARLIC BUTTER,
SERVED WITH STEAMED RICE & TENDERSTEM BROCCOLI
- SALMONE ALLA THERMIDORE (GFA)
SCOTCH SALMON SUPREME GLAZED WITH A SAUCE OF CREAM, GRUYERE CHEESE, PRAWNS & MUSTARD
SERVED WITH LEMON MASCARPONE RISOTTO & TENDERSTEM BROCCOLI
- MEDAGLIONE ALLA "SURF & TURF" (GFA)
ROAST BEEF MEDALLION (SERVED PINK) & KING PRAWN WITH BÉARNAISE SAUCE,
SERVED WITH STEAMED VEGETABLE & NEW POTATOES
- RISOTTO AL TARTUFO (VGA | GFA)
CARNAROLI RICE WITH CREAM OF WILD MUSHROOM & TRUFFLE, PARMESAN CHEESE
SERVED WITH BABY SPINACH, ENDIVE AND VINE TOMATO SALAD WITH OREGANO DRESSING

~~~~ La Dolce Vita ~~~~

- TORTINO AI DUE CIOCCOLATI (V)
HOT DOUBLE CHOCOLATE SPONGE PUDDING WITH CHOCOLATE CHIPS & WHITE BELGIAN CHOCOLATE ICE-CREAM
- LINGOTTO AI FRUTTI ROSSI
GOLDEN SAFFRON SPONGE, FILLED WITH RASPBERRY GELEE, ITALIAN PASTRY CREAM, BLUEBERRY SORBET

CHOICE OF TEA OR COFFEE WITH PASTICCINO

Thanks for the Memories...

V - VEGETARIAN | VG(A) - VEGAN (ADAPTABLE) | GF(A) - GLUTEN FREE (ADAPTABLE)
WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN OUR MENU ITEMS. PLEASE ENQUIRE WITH MANAGEMENT.
GALA DINNER MENU 25TH OCTOBER 24

