

PANE E BURRO - £4.95 Ciabatta, Oil & Balsamic • MIXED OLIVES - £4.00

PARTY MENU #2

3 COURSES £39.95 – MUST BE PRE-ORDERED – AVAILABLE EVERYDAY

STARTERS

ZUPPA DEL GIORNO [GF] V

Soup of the Day, Ciabatta Bread

ANATRA AFFUMICATA GF

Smoked Duck Breast, Endive, Grapefruit & Walnut Dressing

ARANCINI V

Wild Mushroom & Goat's Cheese Polenta Arancini, Roasted Red Pepper Chutney

FILLETTO DI SGOMBRO GF

Pan-fried Mackerel Fillet, Cauliflower & Parmesan Broth, Basil Oil

MAINS

FILETTO DI MANZO

Fillet Beef Medallion, Roasted Garlic Mash, Truffled Shredded Leeks, Peppercorn Jus

PETTO DI POLLO

Oven Roasted Chicken Breast, Mushroom & Gorgonzola Veloute, Fondant Potato, Baby Watercress

NASELLO

Parma Ham wrapped Hake Supreme served with Crushed Pea Risotto & Chestnuts

SPINACI E ZUCCA TORTELLINI V

Squash & Goat Cheese Tortellini, Ricotta Cream, Toasted Pumpkin Seeds

DESSERTS

TORTA AL FORMAGGIO AL LIMONE V

Lemon and Biscotti Cheesecake, Fresh Blackberries

FORMAGGI CON BISCOTTI [V] [GF] (£2.50 SUPPLEMENT)

A mix of Italian and English Cheese served with Onion Marmalade, Walnuts, Celery and Biscuits

ENNIO'S CLASSIC TIRAMISU V

Our Famous Homemade Italian Dessert

CHOICE OF ITALIAN ICE CREAM GF VN or SORBET GF VN

Ice Cream: Rum & Raisin/Vanilla/Strawberry/Chocolate/Coffee/

Pistachio/Salted Caramel

Sorbet Choices: Orange/Lemon/Champagne

V - Vegetarian VN – Vegan GF – Gluten Free [GF] – Gluten free on Request

Whilst every care is taken we cannot guarantee that our ingredients are nut free. Should you suffer from any food allergy please inform a member of the team.