



## **Menu per Carnevale / Carnival meal Menu**

**(3 course menu)**

### **ANTIPASTI / STARTER**

#### **Bruschetta caponata (V)**

Toasted ciabatta with mixed vegetables and goat cheese cooked in a Sicilian style

#### **Frittura di gamberi e calamari**

Deep fried squid and prawns served with mixed leaves, tartar sauce and a wedge of lemon

#### **Caprino in sfoglia**

Puff pastry parcels filled with goat cheese and red onions marmalade finished with drizzle of warm honey

### **MAIN**

#### **Maiale al taleggio e pepe verde**

Escalope of pork with taleggio cheese and green peppercorn sauce

#### **Pollo cacciatora**

Chicken breast cooked in garlic, chilli, sun dried tomatoes, mushrooms and finished in a red wine and tomato sauce.

#### **Risotto Arlecchino (V)**

Creamy risotto with saffron, peppers, spinach, peas, onion and parsley

#### **Salmone al forno**

Baked salmon served on bed of sautéed potatoes and tender steam broccoli finished with white wine and parsley sauce

### **DESSERT**

#### **Tiramisu**

#### **Apple crumble cake**

Served with a caramel sauce

#### **Chiacchiere con crema al cioccolato**

Mardi gras fritters. A crispy treat eaten throughout Italy during the Carnival season