

## Group Menu

Groups of over nine people will need to choose from a reduced menu, an example of which is shown below.

### Starters

#### Minestrone

Fresh homemade vegetable soup.

#### Avocado con Gamberetti

Ripe avocado and prawns in a delicate olive oil and herb dressing.

#### Barchette di Zucchine al Forno

Segments of courgette filled with a béchamel sauce of Parmesan cheese, ham, breadcrumbs, herbs and onions. Baked and served hot.

#### Insalata Caprese

A summer salad of succulent beef tomatoes, mozzarella, fresh basil and virgin oil.

#### Cozze Arrosto

Baked green-lipped mussels with butter parsley and garlic.

#### Tagliolini al Salmone

Narrow ribbon pasta in a delicious sauce of smoked salmon, cream, tomato, onion, black pepper and vodka.

### Main Meals

#### Salmone al Limone

Fresh pan fried salmon, served in a delicious lemon and wine sauce.

#### Pollo alla Dijonese

Breast of chicken, pan fried and served in a dijon mustard, brandy and cream sauce.

#### Entrecote ai Fungh

An 8oz steak, pan fried. Served in a creamy mushroom sauce.

#### Scallopine di Vitello al Marsala

Veal escallops, pan fried in butter, finished with marsala wine.

#### Cannelloni

Pasta tubes filled with mushrooms, onions, ricotta, spinach, baked in a cheese sauce.

**Desserts from the trolley.**