

# Amerigo Vespucci

## Starters

### **Bread and Olives on the tables**

#### **Burrata Con Pomodori Ciabatta**

*Creamy burrata served with sweet cherry tomatoes, olive oil, oregano, basil, pine nuts and sweet balsamic, served with toasted ciabatta*

or

#### **Capesante con Pancetta e Purea di Piselli**

*Seared king scallops, served on a mint pea puree, topped with crisp bacon and parsnip crisps*

or

#### **Crostini Con Funghi e Formaggio di Capra**

*Toasted ciabatta topped with wild mushrooms, garlic, sage and goats cheese then lightly grilled*

or

#### **Minestrone Soup (V\*/VEGAN)**

## Main Course

#### **Branzino con Burro al Coriandolo**

*Fillets of Sea bass pan seared, served on mash potato, topped with a coriander butter*

or

#### **Pollo alla Milanese**

*Breast of chicken coated in breadcrumbs, served with a fennel, lemon and rocket salad*

or

#### **Medaglioni di Filetto con Funghi**

*Medallions of beef served with a rich wild mushroom, black truffle and porcini sauce*

or

#### **Ravioli con Pomodoro (V\*/VEGAN)**

*Vegan fresh parcels of pasta filled with pea puree and shallots, served in light tomato sauce with sundried tomatoes and fresh basil*

## Desserts

#### **Sicilian Cassata Cake**

*A rich sponge cake, ricotta cream, chocolate drops, royal dough and candied fruit served with ice cream*

or

#### **Crème Brulee**

*A classic cream dessert, infused with vanilla pod and topped with a crisp caramel*

£45.00 Per Head