

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

Tiramisu

£45.00 Per Head