

# PENRHOS PARK

# ITALIAN THEME NIGHT

# SATURDAY 1<sup>ST</sup> APRIL

## ANTIPASTO

£18.95PP

TUSCAN ONION & HAM SOUP

FRIED WHITE ONIONS INFUSED WITH HAM STOCK SERVED  
WITH CIABATTA BREAD TOPPED WITH CHEESE & PANCETTA

SARDINIAN RED MULLET

FRESH FILLETS OF PAN-FRIED RED MULLET COOKED IN RED WINE & ORANGE SAUCE  
SERVED WITH ROCKET SALAD & ANCHOVY FILLETS

CAPRI SALAD

SLICED BEEF TOMATOES LAYERED WITH MOZZARELLA, BLACK OLIVES & BASIL

## SECONDI

ROMAN RICH BEEF STEW

SLOW COOKED BEEF STEW WITH ORANGE, RED WINE & WILD MUSHROOMS  
SERVED WITH ROASTED GARLIC & ROSEMARY POTATOES & MOZZARELLA COURGETTES

FUSILLI ALLE VONGOLE

FUSILLI PASTA WITH FRESH CLAMS, SQUID, PRAWNS & MUSSELS  
IN A CREAM & WHITE WINE SAUCE

PARMA HAM CHICKEN

SUPREME OF CHICKEN WRAPPED IN PARMA HAM INFUSED WITH OREGANO,  
GARLIC & FRESH BASIL SERVED WITH A MILANESE RISOTTO

SPINACH & RICOTTA RAVIOLI

RAVIOLI PASTA STUFFED WITH RICOTTA CHEESE & SPINACH  
SERVED WITH A TOMATO & BASIL SAUCE & CRUSTY GARLIC BREAD

## DOLCE

ZABAGLIONE

A RICH EGG MOUSSE FLAVOURED WITH MARSALA

LEMON MASCARPONE CHEESECAKE

A TANGY LEMON BAKED CHEESECAKE SERVED WITH A CLOTTED FUDGE ICE-CREAM

TIRAMISU

SPONGE FINGERS INFUSED WITH COFFEE & RUM  
LAYERED WITH CHOCOLATE CREAM TOPPED WITH ROASTED HAZELNUTS