

PARTY MENU

8 PEOPLE OR MORE - PRE ORDER REQUIRED
2 COURSES 19.50 3 COURSES 22.95

Starters

Bruschetta (VG)

Slices of homemade ciabatta bread toasted and topped with tomatoes, garlic, fresh basil, Sicilian oregano and extra virgin olive oil.

Arancine

Homemade stuffed risotto balls coated with breadcrumbs, filled with Bolognese sauce, peas and mozzarella cheese.

Antipasto

Buffalo mozzarella, Parma ham, semi dried tomatoes, olives and crostini bread.

Salmon & Gamberoni

Smoked Scottish salmon and king prawns served with sweet chilli sauce and cucumber carpaccio.

Caprino alla Griglia (V)

Warm goat's cheese served with mixed grilled Mediterranean vegetables and a balsamic vinegar glaze.

Focaccia all'aglio o formaggio (V)

Italian garlic pizza bread with or without mozzarella cheese.

Main Courses

Penne del Casale (V)

Penne pasta with semi dried tomatoes and mushrooms in a creamy scamorza cheese and basil pesto sauce.

Rigatoni Piccanti

Rigatoni pasta with Sicilian sausage, fried aubergines cubes, red onions and fresh basil in a spicy tomato sauce.

Risotto Adriatico

Italian risotto with king prawns, cherry tomatoes and sautéed courgettes in a white wine sauce.

Insalata di Pollo

Italian mixed leaves, pan-fried chicken breast, sautéed Italian pancetta, rosemary croutons, cherry tomatoes, cucumber, purple olives, Caesar dressing and shavings of Parmesan cheese.

Pizza Vulcano

Tomato sauce, mozzarella cheese, mixed peppers, spicy Calabrian N'Duja sausage and salami.

Pizza Rustica (V)

Tomato sauce, mozzarella, artichokes, mushrooms, mixed peppers and spinach.

Mezzaluna

Tomato sauce, mozzarella and bolognese on the inside, and tomato, mozzarella, ham and red onions on the outside.

Pollo Cremoso

Grilled chicken breast with spinach and Italian speck in a creamy brandy sauce. Served with Patate Toscane

Agnello (extra 6.00)

Grilled lamb cutlets with fresh rosemary and sautéed potatoes in a red wine sauce

Bistecca (extra 6.00)

Chargrilled 10oz sirloin steak in a creamy green peppercorn sauce. Served with gourmet fries

Spigola Ciliegino (extra 5.00)

fillets of sea bass with garlic, parsley and cherry tomatoes in a white wine sauce. Served with Patate Toscane.

Desserts

2 scoops

Tiramisu | Panna Cotta | Ice cream/Sorbet | Chocolate Profiteroles

Should you have specific dietary requirements, please ask a member of the staff for more details before you order V, VG, GF, DF available upon request when possible.

(V) Vegetarian (VG) Vegan (GF) Gluten free (DF) Dairy free



Festa
**PARTY
MENU**

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