



Italian Evening

West Herts
College



30 April 2024

Arrive 6:15 for Prosecco
sit down for 6:30pm

Sharing Platters to start

Arancini 'v' Caprese Skewers 'v' Fritto Misto

Mushroom & Cheese Crostini 'v'

and Prosciutto & Ricotta Brushetta

with Arrabbatia sauce, Garlic Aoili and a chilli & lime Gremolata

Choice of Main courses

Chicken Cacciatore

Classic hunters stew with prosciutto, mushrooms and a herby tomato sauce

Grilled Swordfish, Sicilian style

Grilled then served with a medley of shallots, garlic, cherry tomatoes, olives, basil, capers and pine nuts

Tallegio Tart with walnut pastry 'v'

served with dressed green salad

all main served with saute potatoes and courgettes

Choice of Italian wine with each course

White -Gargenego Pinot Grigo or

Red -Ancora Montepulicano D'Abruzzo



LITTLE CASSIOBURY
WATFORD

Trio of Dessert

**Canoli & Amalfi lemon cake
with Lemon sorbet**

tea or coffee

to purchase tickets in advance contact

doreen@meeky.com



The Restaurant