

Italian Evening



30 April 2024

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

Sharing Platters to start

Caprese Skewers'v' Fritto Misto Arancini 'v'

Mushroom & Cheese Crostini 'v'

and Proscuitto & 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



Trio of Dessert

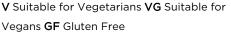
Canoli & Amalfi lemon cake with Lemon sorbet

tea or coffee

to purchase tickets in advance contact doreen@meeky.com







*Please note dishes are prepared in areas where they may come into contact with nuts.