

# USCA GRADUATION 2018



## STARTERS

### Minestrone (v)

*Homemade classic with beans and vegetables*

### Pate della Cassa

*Chicken liver pate with caramelised red onion chutney*

### Cozze

*Steamed Shetland mussels, chilli and tomato salsa*

### Arancini

*Homemade traditional rice balls with tomato and mozzarella*

### Bruschetta Pomodoro

*Fresh tomato, garlic and basil*

### Gamberi Fritti

*Deep fried king prawns with lemon mayo*



## MAINS

### Risotto Pollo

*Chicken, peas and blue cheese*

### Penne Arabiatta (v)

*Classic spicy tomato pasta dish*

### Filletto Pepe (£6.00 supplement)

*6oz fillet steak, chargrilled with peppercorn sauce served with garlic and rosemary potatoes*

### Spaghetti Carbonara

*Italian ham, parmesan and a creamy garlic and egg sauce*

### Risotto Funghi (v)

*Wild mushrooms with garlic and parmesan*

### Pizza Norcina Fungo

*Italian sausage, onions and mushrooms*

### Pollo Brasato

*Chicken breast with a white wine and tomato sauce*



## DESSERTS

### Tiramisu

*Traditional coffee and mascarpone layered sponge*

### Gelato

*Trio of the classics, strawberry, vanilla & chocolate*

### Sticky Toffee Pudding

*Served with vanilla ice cream*



# 3 courses £23.95

*INCLUDES BUBBLY ON ARRIVAL*