

# 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*