

## **An Evening of Italian Dining - 14<sup>th</sup> October**

**La Piazza Antica, Goodramgate**

### **Starters**

**Calamari** - lightly floured squid rings served with garlic, lemon and parsley mayonnaise

**Pate della casa** - house chicken liver pate with red onion marmalade and toasted bread

**Goats cheese** - grilled goats cheese with salad, red onion marmalade crostini's

**Arancine** - home made mozzarella, mushrooms and saffron arancine with garlic napoli sauce, grated grana add rocket

**Garlic mushrooms** - pan sautéed mushrooms on a bed of soft cheese crostini's

**Soup of the day** - please ask for details

### **Main Courses**

**Chicken saltimbocca** - chicken escalopes topped with parma ham served with roasted potatoes, broccoli steams, sautéed mushrooms and marsala sauce

**Sea bass** - pan roasted sea bass fillet served with buttered new potatoes, green beans, and a garlic lemon beurre blanc sauce

**Fillet of pork medallions** - served with crushed potatoes, sautéed spinach and white wine and shallot sauce

**Rigatone arrabbiata** - classic arrabbiata sauce with a choice of vegetarian or add pepperoni tossed with rigatoni pasta topped with olive oil rocket

**Lasagne al forno** - home made lasagne served with garlic bread

**Gnocchi alla fiorentina** - potato dumplings finished in a creamy spinach and garlic sauce topped with toasted goats cheese crumbs and garlic bread

**Pizza formaggio di capra** - tomato goats cheese and mozzarella pizza topped with pesto, cherry tomatoes and rocket

**Pizza pepperoni** - tomato and mozzarella based pizza topped with sliced pepperoni

### **Desserts**

**Limoncello panna cotta** - drizzled with lime coulis and crushed amaretti

**Tiramisu della casa** - home made tiramisu dusted with chocolate

**Gelato alla piazza** - Italian gelato with berry salad, crushed meringue and cream