



Del Villaggio

A True Taste of Italia

MOTHERS DAY MENU

Available on Sunday 11 March 2018 at 12 - 5pm

3 COURSE MENU FOR £25

STARTERS

TORTA AL SALMONE

Roast Red Pepper and Smoked Salmon cake. Marinated and pan fried with mash potatoes, dill and parsley. Served with Tartar Sauce.

BEEF CARPACCIO

Slow cooked mature beef in red wine, served on a bed of rocket, shaved parmesan, sliced mushrooms and lemon dressing.

CROSTATA DI FORMAGGIO DI CAPRA

Oven cooked goat cheese tart with caramelised red onions. Served with a mixed green leaf salad, glazed with balsamic vinegar.

MAINS

ARROSTO DI MANZO

Roast loin of beef, served with roast potatoes, green peas, parsnips, yorkshire pudding and gravy from the roast.

ARROSTO DI POLLO AL DRAGONCELLO

Roast chicken with tarragon, wine, mushrooms, mustard and a touch of cream. Served with roast potatoes, parsnips and yorkshire pudding.

ORATA

Pan fried fillet of Sea Bream on a bed of braised green beans, tomato and leek. Served with a lemon sauce.

ANTIPASTO VEGETARIANO

A selection of marinated roast vegetable, aubergine, courgettes, peppers, artichokes and fresh mozzarella with toasted ciabatta and grissini bread. (Served hot or cold)

DESSERT

TIRAMISÙ

A light Italian cheesecake using Mascarpone cheese, Italian liqueurs & coffee. A true classic.

BUDINO DI PANE E BURRO

Bread and Butter Pudding made with Panettone, raisins, cream and milk. Served with ice cream.

GELATO

We have a choice of flavours, please ask your server.

MISTO DOLCI

A selection of 3 desserts to share, for upto 4 people.

FOOD ALLERGIES & INTOLERANCES

Please speak to a member of our staff about the ingredients in your meal, when making your order. Thank you.