

PINOCCHIO'S SET MENU

KAD 2013

28 August 2013

ANTIPASTO (STARTER)

MIX OF GARLIC BREADS TO SHARE

Garlic Bread and Garlic Bread with mozzarella cheese

SECONDO (MAIN COURSE)

A. POLPETTE NAPOLI

Traditional Neapolitan recipe served in a rich ragù sauce with spaghetti al pomodoro or garlic spinach

B. LINGUINE MARE

Fresh mussels, king prawns, clams & squid in a garlic & white wine sauce with a touch of cherry tomatoes

C. PIZZA O' SOLE MIO(V)

Ricotta cheese & spinach, covered with ragù & a creamy sauce

D. AGNELLO AL VINO ROSSO

Rump Lamb cooked in a red wine and rosemary sauce, served with vegetables and Gatto' di patate

E. PESCE SPADA ALLA BELLA DONNA

Pan-fried fresh swordfish gently cooked in garlic, capers, black olives, cherry tomatoes and white wine sauce served with vegetables and Gatto' di patate

DOLCE (DESSERT)

F. TIRAMISU

Italian biscuits soaked in coffee and layered with Mascarpone cream

G. TORTA CAPRESE

Home-made chocolate and almond tart

H. GORGONZOLA CHEESE

Gorgonzola cheese, biscuits and apple

COFFEE CHOICES OF COFFEES Espresso, double espresso, black coffee, white coffee and cappuccino

Our food is cooked with passion and in an authentic Italian's family environment

(V)Vegetarian (Ask the waiter for more options).

Please advise us of any food allergy, any change can be made