

# **MICHELANGELO ITALIAN RESTAURANT**

## **HARP THEMED CANDLELIT DINNER £ 30 p.p.**

**Thursday 21<sup>st</sup> October 2021**

### ***Pre-Starter: Ouverture***

Ciabatta bread served with marinated green and black olives

### ***Starters: Display your wings heading to Heaven!***

#### ***Zuppetta Etrusca (Vegan)***

A delicious Etruscan style soup made of chick peas, pumpkin and rosemary

#### ***Biglie di ricotta in insalata(V)***

A delicious mixture of leaves, fresh apples and raspberry form a nest to small aromatic Ricotta cheese balls

#### ***Antipasto Michelangelo***

Our superb selection of Italian cured meat

#### ***Torre di Pesce***

A tower made of layers of Mozzarella cheese, smoked salmon and sliced orange.  
Topped with tiger prawns and finished with orange balsamic vinegar

### ***Main Courses: Music for your taste buds!***

#### ***Lasagna all'anatra e funghi***

Our homemade, unbeatable, duck and mushroom lasagna

#### ***Paccheri al Verde (Vegan)***

Large tube pasta served in a tasty sauce made of peas, chick peas, diced courgette, avocado curls and hazelnut

#### ***Salmone delicato***

Salmon fillet sauteed in olive oil served with prawns in a delicate and creamy pesto sauce  
Served with sauteed potato

#### ***Pizza Vegana (Vegan)***

A bouquet of grilled vegetables, seasoned with olive oil, on our homemade pizza base

### ***Desserts: As light as feathers!***

#### ***Tirami su***

Sponges soaked in espresso coffee interlaid by Mascarpone, Marsala wine and egg cream

#### ***Panna cotta***

A very delicate milk cream flavoured with lemon zest and vanilla, topped with summer fruit coulis

#### ***Riso alle Mandorle (Vegan)***

An Italian style rice pudding made with almond milk, Amaretto liqueur and cherries

**Please let us know your choices by 15<sup>th</sup> October**