



# le tre sorelle party menu

£25.95 Per Person

Only available for parties of 8+  
(Bread and olives on arrival)

Non-refundable deposit of £10 per person is required to secure your booking

Pre order is required a minimum of a week before your booking

All-party members must choose from the same menu

VEGETARIAN VEGAN GLUTEN FREE  
(GF\*) – DISH IS AVAILABLE GLUTEN FREE ON REQUEST



## Starters:

### **Arancini (V)**

Rolled risotto balls stuffed with mozzarella and spinach in a light tomato sauce with garlic, chilli, and mixed herbs

### **Antipasto (GF)**

Platter of cured Italian meats, marinated olives, sun dried tomatoes, mozzarella and pecorino cheese

### **Bruschetta Classica (V) (VE)**

Toasted bread topped with chopped tomatoes marinated in garlic, basil, and olive oil

### **Gamberoni Siciliana (GF)**

Pan fried king prawns cooked in garlic, chilli, butter, onion, olives, capers, cherry tomatoes and parsley with a splash of white wine

### **Ali Di Pollo**

Chicken wings in a spicy tomato sauce

### **Insalata Caprese (V) (GF)**

Tomato, basil and mozzarella cheese drizzled in extra virgin olive oil

## Mains:

### **Pollo Parmigiana**

Chicken breast coated in breadcrumbs topped with tomato sauce, mozzarella and parmesan cheese served with spaghetti in napoli sauce

### **Saltimbocca Alla Romana (GF\*)**

Veal scallop topped with parma ham and sage cooked in butter and white wine served with rosemary roast potatoes and salad

### **Bistecca Di Agnello (GF)**

Grilled lamb steak served with rosemary roast potatoes and salad

### **Salmone Con Funghi E Crema (GF)**

Fresh salmon fillet cooked with mushrooms and onions in a cream sauce with a dash of white wine served with rosemary roast potatoes and salad

### **Penne Con Verdure Alla Griglia (V) (VE) (GF\*)**

Italian pasta cooked with mixed vegetables with a hint of tomato sauce, garlic and chilli

## Desserts:

### **Tiramisu**

Homemade coffee cake

### **Panna Cotta (GF)**

Homemade Italian cream dessert served with strawberries

### **Walnut Cheesecake**

Homemade cheesecake topped with walnuts and honey

### **Mango Sorbet (VE) (GF)**

Made with mango puree for a light, refreshing and dairy free dessert with a tropical taste

