



# le tre sorelle party menu

£29.95 Per Person

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

*Pre order is required a minimum of 3 days 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

### **Polpette Della Casa (GF)**

Homemade meatballs cooked in a tomato sauce with garlic, chilli, and herbs

### **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

### **Bufala Alla Genovese (V) (GF)**

Buffalo mozzarella on a tomato and mascarpone base

## Mains:

### **Saltimbocca Alla Romana**

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

### **Spalla Di Agnello (GF)**

Slow roasted lamb shoulder (off bone) served with rosemary roast potatoes and seasonal vegetables

### **Branzino Alla Griglia (GF)**

Oven baked seabass fillet topped with fresh diced tomatoes, garlic and basil drizzled in extra virgin olive oil served with rosemary roast potatoes and seasonal vegetables

### **Spaghetti Con Polpette (GF\*)**

Italian pasta with homemade meatballs in a tomato sauce with garlic, chilli, and herbs

### **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 blueberries and caramel

### **Walnut Cheesecake**

Homemade cheesecake topped with walnuts and honey

### **Chocolate Tartufo**

Chocolate and hazelnut ice cream with a chocolate sauce centre

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

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

