

PESCATORI

SET MENUS 2018

Please choose ONLY ONE MENU per party from the following set menus. let us know of specific dietary requirements.

MENU 1 £31.50_{PP}

Scottish smoked salmon
& asparagus

Breast of Norfolk chicken
*filled with Fontina & spinach
tender-stem broccoli & olive oil
patatine nouvelles al rosmarino*

Torta al limone
Sicilian lemon tart with vanilla ice cream

MENU 3 £38.00_{PP}

Octopus & potato salad
parsley & olive oil

Grilled fillet of seabass herb sauce
seasonal vegetables

Vanilla panna cotta
seasonal berries crushed amaretto & mint

BUFFET MENU £37.00_{PP}

COLD

Scottish smoked salmon

Buffalo mozzarella & basil tomatoes salad

Mix grilled vegetables with balsamic dressing

Seafood salad with vegetable julienne, lemon & basil dressing

HOT

Spinach & ricotta ravioli, sage olive oil & peashoots

Straccetti of Rib Eye beef with salsa verde

Pesce in padella pan fried cod & salmon,
fresh tomato sauce & herbs

Tender-stem broccoli & olive oil

Small potatoes with Rosemary

DESSERTS

Dark chocolate mousse “delizia” & vanilla cream

Sicilian lemon tart with whipped cream

MENU 2 £35.00_{PP}

Burrata pugliese
heritage tomatoes, black olive, capers

Swordfish steak salmoriglio sauce
*tender-stem broccoli & olive oil
patatine al rosmarino*

Dark chocolate mousse “delizia”
raspberry sorbet & vanilla cream

MENU 4 £44.00_{PP}

Aragosta alla Catalana
cold lobster tail salad

Rib-rye beef tagliata
Grilled seasonal vegetables, rosemary potatoes

Tiramisu al Marsala
coffee & cocoa powder

A LA CARTE SELECTION

STARTERS

Octopus & potato salad, parsley & olive oil 11.50

Prosciutto di Parma, parmigiano reggiano 11.50

Scottish salmon tartare mascarpone, sourdough crostini 10.50

Burrata pugliese tomatoes, black olive, capers 9.50

MAIN COURSES

Spinach & ricotta ravioli, sage olive oil & peashoots 16.50

Sea bass fillet lemon butter emulsion, wilted spinach 24.00

Rib-eye beef tagliata potatoes seasonal vegetables 24.00

**Swordfish steak, salmoriglio sauce tender-stem broccoli
patatine al rosmarino 24.00**

**Breast of chicken filled with Fontina & spinach
tender-stem broccoli patatine nouvelles al rosmarino 19.50**

DESSERTS ALL £6.95 TO INCLUDE COFFEE

Vanilla panna cotta
seasonal berries crushed amaretto & mint

Dark chocolate mousse “delizia”
raspberries sorbet & vanilla cream

Tiramisu al marsala
& coffee

Sicilian lemon tart
with vanilla ice cream

To our guests: At Pescatori, we pay great care and attention to allergies and intolerances. Please note that whilst every effort is made to ensure that allergy are up to date, variations may occur. Kindly let the staff know if you have any dietary requirements. Thank you.