

# Set Menu

# POMPEI

## APERITIF

A WELCOME DRINK ON ARRIVAL.

## STARTERS

### STEAMED MUSSELS WITH TOMATO 🍷🍴🌱

Plump mussels cooked in tomato & garlic served with garlic bread.

### STEAMED MUSSELS WITH CREAM & PANCETTA 🍷🍴🌱🍴🌱

Plump mussels cooked with bacon & a cream herb sauce, served with garlic bread.

**BRUSCHETTA AL POMODORO** 🍷🍴🌱 Toasted sourdough bread infused with garlic topped with San Marzano tomatoes, torn basil & drizzled with Extra virgin olive oil.

**CHICKEN LIVER PATE** 🍷🍴🌱🍴🌱🍴🌱🍴🌱 Delicious silky smooth chicken liver pâté wrapped in Prosciutto ham with toasted Italian bread & served with a tomato chutney.

**MINISTRONE** 🍷🍴🌱🍴🌱 A bowl of Classic Italian soup filled with a selection of vegetables & pasta with a wedge of warm bread.

### MEATBALLS IN A SWEET & SOUR SAUCE 🍷🍴🌱🍴🌱🍴🌱

Vittoria's famous meatballs in our tangy sweet & sour tomato sauce with a side of garlic bread.

**MACARONI CHEESE CROQUETTES** 🍷🍴🌱🍴🌱🍴🌱🍴🌱 Mac'n'cheese pasta encrusted in breadcrumbs & fried with vine tomatoes & pesto, with a spicy tomato salsa.

### KING PRAWNS 🍷🍴🌱

Ready to eat succulent prawns lightly dressed in a cherry tomato white wine sauce.

**INSALATA CAPRESE** 🍷🍴🌱 Burrata - creamy mozzarella, lush vine tomatoes with rocket and basil drizzled with extra virgin olive oil.

## MIDDLE COURSE

**MUSHROOM RISOTTO** 🍷🍴🌱🍴🌱 With Porcini and woodland mushrooms.

### CHICKEN & SPINACH RISOTTO 🍷🍴🌱

Corn fed chicken and baby spinach slow cooked in a parmesan risotto.

## MAINS

### BRAISED BEEF STEAK WITH TRUFFLE MASH 🍷🍴🌱🍴🌱

Served with fried artichoke, pancetta & woodland mushrooms with a red wine gravy.

### TAGLIATA DI MANZO 🍷🍴🌱

Grilled Scottish ribeye steak, sliced over rocket leaves, topped with shaved Gran Moravia cheese & drizzled with a touch of balsamic vinegar. Served with sauteed diced potatoes.

### BALMORAL CHICKEN HAGGIS 🍷🍴🌱🍴🌱

Roasted corn fed chicken breast filled with Hornig haggis wrapped in pancetta served in a wild mushroom and chicken jus. Accompanied with french beans and sauteed herb potatoes.

**SALMON GENOVESE** 🍷🍴🌱🍴🌱🍴🌱🍴🌱 Scottish salmon supreme grilled with a pecorino & pesto crust with creamy mash potatoes, french beans & a creamy pesto & sun dried tomato sauce.

**STUFFED VEGAN AUBERGINE** 🍷🍴🌱 Half of an aubergine filled with confit aubergine, tomato, pepper & olives & glazed with vegan cheese on a bed of cherry tomato sauce & french beans.

### QUATTRO STAGIONI PIZZA 🍷🍴🌱

Tomato base with mozzarella, mushrooms, Parma ham, artichokes & black olives.

**N'DUJA PIZZA** 🍷🍴🌱🍴🌱 Want flavor then try this! Tomato and mozzarella base, black olives, baby spinach, Italian sausage, gorgonzola, finished with N'duja

**ORTOLANA PIZZA (VEGAN)** 🍷🍴🌱🍴🌱 Tomato base with vegan mozzarella, roasted courgette, peppers, mushrooms, cherry tomatoes & oregano.

### LASAGNE DI MAMMA 🍷🍴🌱🍴🌱🍴🌱

Layers of pasta, tomato, bechamel sauce, minced meat & mozzarella. Just like Mamma's.

### TAGLIATELLE ALLA PESCATORA 🍷🍴🌱🍴🌱🍴🌱

Egg pasta enrobed in a mix of seafood & shellfish touched with a little tomato sauce and chilli.

## DOLCE

### TODAY'S SPECIAL DESSERT

#### DIETARY

#### KEY :

- 🌱 VEGETARIAN
- 🍴 PEANUTS
- 🍴 NUTS
- 🍴 SESAME SEEDS
- 🍴 CEREALS CONTAINING GLUTEN
- 🍴 CRUSTACEANS (SHELLFISH)
- 🍴 FISH
- 🍴 MOLLUSCS (SHELLFISH)
- 🍴 SULPHUR DIOXIDE
- 🍴 EGGS
- 🍴 MILK
- 🍴 MUSTARD
- 🍴 LUPIN
- 🍴 SOYA
- 🍴 CELERY