



# Italian Evening



**30 April 2024**

Arrive 6:15 for Prosecco  
sit down for 6:30pm

## Sharing Platters to start

**Arancini 'v' Caprese Skewers 'v' Fritto Misto**

**Mushroom & Cheese Crostini 'v'**

**and Prosciutto & Ricotta Brushetta**

*with Arrabbatia sauce, Garlic Aoili and a chilli & lime Gremolata*

## Choice of Main courses

**Chicken Cacciatore**

*Classic hunters stew with prosciutto, mushrooms and a herby tomato sauce*

**Grilled Swordfish, Sicilian style**

Grilled then served with a medley of shallots, garlic, cherry tomatoes, olives, basil, capers and pine nuts

**Tallegio Tart with walnut pastry 'v'**

*served with dressed green salad*

*all main served with saute potatoes and courgettes*

## Choice of Italian wine with each course

**White -Gargenego Pinot Grigo or**

**Red -Ancora Montepulicano D'Abruzzo**



## Trio of Dessert

**Canoli & Amalfi lemon cake  
with Lemon sorbet**

*tea or coffee*



to purchase tickets in advance contact

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# The Restaurant