

£22.99 Party Set Menu

ANTIPASTI – STARTERS

- 1. FUNGHI al GORGONZOLA (V)** - Deep Fried Mushrooms in breadcrumbs, filled with Gorgonzola & Parsley, served with our Chef's Rocket Cream Sauce
- 2. GAMBERI allo SHERRY** - Sautéed Prawns in Olive Oil, Dry Sherry, Lime (Juice & Peel), Parsley, Garlic, Salt & Pepper
- 3. MOZZARELLA & PROSCIUTTO CRUDO** - Buffalo Mozzarella, Parma Ham & Sundried Tomatoes
- 4. MELANZANE ABBRACCIATE** - Floured & Fried Aubergine Rolls filled with Melting Mozzarella, Cooked Ham & Parmesan, topped with Tomato Sauce
- 5. ZUPPA di FAGIOLI (V)** - Borlotti Beans Soup with Carrots, Celery, Onion, Garlic, Chilli, Parsley, Pancetta, Red Wine & a dash of Tomato

PIATTI PRINCIPALI – MAINS

- 6. RAVIOLI all' ARAGOSTA** - Hand-Made Pasta filled with Lobster Meat, cooked in White Wine, Cherry Tomatoes, Parsley, Olive Oil & Fresh Lobster Meat
- 7. RISOTTO ai FUNGHI PORCINI (V)** - Arborio Rice with Porcini Mushrooms and Truffle Oil.
- 8. LASAGNA** - Homemade Pasta with Ricotta, Mozzarella, Minced Beef, Tomato Sauce, Parmesan
- 9. GAMBERONI alla DIAVOLA** - King Prawns in Chilli Butter, Garlic, Parsley, Tomato & Whiskey
- 10. SALTINBOCCA alla SORRENTINA** - Veal with Sage, Parma Ham, Mozzarella With Roast Potatoes & Salad
- 11. SPIGOLA di POSILLIPO** - Oven-Baked Sea Bass in Garlic, Cherry Tomatoes, Breadcrumbs, White Wine, served with Prawns sautéed in a Chilli Tomato Sauce
- 12. BISTECCA AGLIO & PREZZEMOLO** - Pan-fried British Sirloin Steak with Olive Oil, Garlic & Parsley served with Roasted Potatoes & Salad

DOLCI – DESSERTS

- 13. GELATO ITALIANO** – Choose 2 scoops of your favourite between... Hazelnut, Pistachio, Vanilla, Chocolate or Strawberry
- 14. PROFITEROLES** - Profiteroles filled with Whipped Cream & Chocolate Sauce
- 15. TORTA della NONNA** - Layers of Short-Crust Pastry filled with Lemon flavoured Patisserie Cream and decorated with Pine Nuts, dusted with Icing Sugar
- 16. SORPRESA al CIOCCOLATO** - Hot Chocolate Pudding with Melted Centre & Vanilla Ice Cream
- 17. TARTUFO CIOCCOLATO / CAFFÉ / LIMONCELLO** - Choose from these delicate Italian Truffle Ice Creams



PARTY TIME @ Il Vesuvio

Pick your favourite
from our 3 Set Menus & treat
your family, friends or colleagues
to a very special celebration.

Terms & Conditions

- Each Party **MUST** stick to 1 Set Menu only, to avoid confusion
- Each Guest **MUST** pick only 1 Starter, 1 Main & 1 Dessert Option (Creating a 3-course set menu, which is charged at a set price per person)
- Beverages are **NOT** included in the set price & will be charged separately
- All food choices should be given to us at least 2 days before the event
- A £5.00 deposit per guest is required, in case of last minute cancellations
- All menus and prices are subject to availability and valid until 15/09/2012
- It is **ADVISABLE** to pay the full amount for food bill ahead of the event

SERVICE CHARGE IS USUALLY NOT INCLUDED IN YOUR BILL. HOWEVER, A DISCRETIONARY SERVICE CHARGE OF 10% MAY BE ADDED TO THE BILL FOR PARTIES WITH 10 GUESTS OR MORE

Visit... www.ilvesuvio.co.uk • Telephone... 01892 534420

Email... ilvesuvio2008@googlemail.com

£16.99 Party Set Menu

ANTIPASTI – STARTERS

1. **BRUSCHETTA ai ZUCCHINI alla SCAPECE (V)** - Italian Toasted Bread topped with floured & fried Courgettes, marinated with Fresh Mint & Parsley, Olive Oil, Chilli & White Balsamic Vinegar
2. **PIZZA all'AGLIO (V)** - Pizza with Garlic Olive Oil & Rosemary
3. **AFFETTATO della CASA** - Italian Salami Selection with Olives served with Salad
4. **BIANCHETTI FRITTI** - Fried Whitebait served with Salad & Lemon
5. **MINISTRONE al PESTO (V)** - Traditional Italian Soup with 12 Diced Vegetables & a dash of Pesto

PIATTI PRINCIPALI – MAINS

6. **GNOCCHI alla BOLOGNESE** - Pasta Dumplings with our Bolognese Sauce (Onion, Celery, Carrots, Minced Beef, Red Wine & Tomato Sauce)
7. **RAVIOLI VEGETARIANI (V)** - Hand-made Pasta filled with seasonal vegetarian filling.
8. **LASAGNA** - Homemade Pasta with Ricotta, Mozzarella, Minced Beef, Tomato Sauce & Parmesan
9. **PARMIGIANA di MELANZANE (V) - (Oven Baked)** Grilled Aubergines, Mozzarella, Tomato & Parmesan
10. **POLPETTE della NONNA** - Minced Beef Meatballs, made with fresh Mince English Beef, Breadcrumbs, Eggs, Garlic & Parmesan in a Rich Tomato Sauce **(Please advise choice between Spaghetti or Potatoes)**
11. **FRITTURA di MARE MISTA** - Battered Prawns, Whitebait & Squid Fried, with Garlic & Butter served with Salad & Chilli Mayo
12. **POLLO del PRINCIPE** - Pan-fried Chicken Breast cooked in Tomato Sauce, Basil Pesto & Double Cream, served with Roast Potatoes & Salad

DOLCI – DESSERTS

13. **GELATO ITALIANO** – Choose 2 scoops of your favourite between...
Hazelnut, Pistachio, Vanilla, Chocolate or Strawberry
14. **TORTA ALLE FRAGOLE** - Strawberry & Cream Sponge Cake
15. **TORTA AL CIOCCOLATO** - Chocolate Cake
16. **SEMIFREDDO TORRONCINO / CIOCCOLATO & MENTA**
TORRONCINO: Nougat Ice Cream with Crushed Nuts Praline OR
CIOCCOLATO & MENTA: White Mint Ice Cream with Chocolate
17. **TIRAMISU`**

£19.99 Party Set Menu

ANTIPASTI – STARTERS

1. **BRUSCHETTA GAMBERETTI & GORGONZOLA** - Oven Baked Italian Bread with Gorgonzola Cream (contains Sherry, Eggs, Cream & Butter) & Pan-fried Prawns
2. **PIZZA all'AGLIO & FORMAGGIO (V)** - Pizza with Garlic Olive Oil, Rosemary and lots of Mozzarella Cheese
3. **MOZZARELLA IMPANATELLA (V)** - Deep fried Mozzarella in Breadcrumbs, served with Arrabbiata Sauce
4. **CALAMARI alla ROMANA** - Fried & Battered Squid (Milk & Flour), Served with Chilli Mayonnaise
5. **MINISTRONE CASALINGO (V)** - Traditional Italian soup with 12 diced vegetables

PIATTI PRINCIPALI – MAINS

6. **RAVIOLI ai FUNGHI PORCINI** - Hand-Made Pasta filled with Porcini Mushrooms & Parmesan, cooked in Butter & Sage
7. **CRESPOLINE** - Homemade Crêpes with Ricotta, Mozzarella, Parmesan, Cotto Ham, with a Pink Creamy Tomatoes Sauce
8. **LASAGNA** - Homemade Pasta with Ricotta, Mozzarella, Minced Beef, Tomato Sauce & Parmesan
9. **POLLO alla CREMA di FUNGHI** - Pan-fried Chicken Breast with a Creamy Mushroom Sauce (contains Mascarpone Cheese) served with Roast Potatoes & Salad
10. **PARMIGIANA DI MELANZANE (V) - (Oven-Baked)** Layers of Fried Aubergines, Parmesan & Mozzarella baked in a Rich Tomato Sauce
11. **PICCATINA alle ZUCCHINE & MENTA** - Pan-Fried Veal Escalope in Flour, with Courgettes, White Wine, Fresh Mint, Olive Oil, Pink Peppercorns, Served with Roast Potatoes & Salad
12. **SPIGOLA al CARTOCCIO** - Parcel-Baked Sea Bass Fillets with our Seafood Sauce (Tomato, Mussels, Clams, Chilli, White Wine, Parsley & Garlic), served with a Side Salad

DOLCI – DESSERTS

13. **GELATO ITALIANO** – Choose 2 scoops of your favourite between...
Hazelnut, Pistachio, Vanilla, Chocolate or Strawberry
14. **TARTUFO AL CIOCCOLATO / AL CAFFE' / AL LIMONCELLO** - Choose between these delicate Italian Truffle Ice Creams (Choose between Chocolate / Coffee / Limoncello)
15. **TORTA ALLE FRAGOLE** - Strawberry & Cream Sponge Cake
16. **TORTA AL CIOCCOLATO** - Chocolate Cake
17. **TIRAMISU`**