

Salvo's Graduation Menu

15th – 26th July 2019

Aperitivo A welcome glass of prosecco or strawberry mule mocktail on arrival

Starters

Arragosta Lobster & prawn arancini, saffron aioli

Mozzarella Buffalo mozzarella, fire roasted cherry tomatoes, balsamic pearls, Sardinian crisp bread

Ciccoli Pressed Neapolitan pork belly, agrodolce peppers, crispy capers, apple balsamic glaze

Tagliere Meat antipasto selection from our salumeria, balsamic borettane onions, Sardinian crisp bread

Mains

Branzino Seabass, dauphine potato croquette, charred spring onions, salsa verde

Posillipo Pizza King prawns, mussels, scallops, prawns, red peppers

Bistecca 10oz Rump steak, charred broccoli, hand cut chips, garlic butter (£5 supplement)

Pollo Roast chicken supreme, fondant potato, garlic spinach, onion puree, wild mushroom jus

Melanzane Baked aubergine, tomato, mozzarella, parmesan, rocket salad

Desserts

Torta Dark chocolate brownie, white chocolate powder, white chocolate ice cream, popcorn

Pannacotta Strawberry pannacotta, amaretti crumb

Frangipane Almond & cherry frangipane, vanilla ice cream

£35 per person