

## SALVO'S RESTAURANT

### Nunzia menu A traditional three course Italian dinner party

#### **Antipasti** starters to share

Tuscan finocchiona salami, prosciutto, Calabrian spianata salami, Sicilian tonde olives, Campanian buffalo mozzarella & San Marzano tomato salad, red pepper + almond bruschetta, Mediterranean roasted vegetables, selection of breads & oil

#### **Secondi** main course to select on the evening

**Maiale** pork belly, 'Nduja & polenta fritters, red pepper puree, tenderstem broccoli, balsamic onion jus

**Nasello** herb crusted hake, spinach, peas, spring onions, parmentier potatoes, lemon & caper butter

**Risotto** red pepper risotto, roast cauliflower, toasted almonds

**Aragosta** lobster ravioli, prawns, cherry tomatoes, garlic, white wine, chive oil

**Primavera** capunti pasta, courgettes, spring onions, peas, hazelnuts

**Rustica** fennel sausage, pork & 'nduja meatballs, pepperoni, scamorza pizza

#### **Dolce** desserts to select on the evening

**Tiramisu** Salvo's classic tiramisu

**Panacota** strawberry and basil set cream, biscotti biscuits

**Torta** White chocolate & Ferrero rocher cheesecake

£40 pp

## PRIVATE FEASTING MENUS

### Cicchetti menu Small plate dishes from across Italy

#### **Salame**

finocchiona salami - tonde olives - taralli

#### **Formaggi**

pecorino Toscana - truffle honey - carasau

#### **Gamberoni Abruzzese**

king prawns - garlic - chilli

#### **Arancini**

risotto – spinach – ricotta - pea

#### **Campagnola**

Pappardelle pasta - mushroom – porcini cream - tomato

#### **Maiale**

pork belly – 'nduja & polenta fritters – red pepper puree - greens

#### **Tiramisu**

sponge - espresso - marsala - mascarpone

£42 pp