

## **SET MENU**

2 COURSES 28.95 / 3 COURSES £32.95

INCLUDES A WELCOME GLASS OF PROSECCO, OLIVES
AND ARTISAN GRISSINI

- PRE-ORDER ONLY -

## **STARTERS**

- DEEP FRIED GOAT CHEESE FILLED WITH A CHESTNUT MOUSSE AND A SPICY N'DUJA SAUCE
- 斄 HOME-MADE CURED SALMON, SAMPHIRE, FRESH FRUITS, HOMEMADE MAYONNAISE
  - ★ BAKED COURGETTE FLAN STUFFED WITH MIXED PEPPERS
  - \* BURRATA CHEESE, APPLE VINEGAR RADICCHIO AND BALSAMIC VINEGAR•

## **MAIN COURSES**

- SLOW-COOKED ROAST PORK WITH MIXED HERBS, ROAST POTATOES, PEAS, BRUSSELS SPROUTS AND GRAVY
  - ★ BAKED CANNELLONI PASTA FILLED WITH MIXED SEAFOOD AND RICOTTA\*
     CHEESE TOPPED WITH SALMON
  - \* PAPPARDELLE PASTAS WITH SLOW COOKED WILD BOAR WHITE RAGOUT
  - ★ VENUS RICE IN A ASPARAGUS AND PARSNIP SAUCE TOPPED WITH RED ONIONS CHUTNEY AND AUBERGINE PARMIGIANA MOUSSE

## **DESSERTS**

\* PANNACOTTA ALLE FRAGOLE

\*CASSATA AL FORNO

★ CRÈME BRULEE

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