



HARP THEMED CANDLELIT DINNER

Michelangelo Restaurant, Thursday October 25 (7:00 or 8:00)

Pre-Starter: Overture

Ciabatta bread served with marinated green and black olives

Starters: Display your wings heading to Heaven!

Zuppetta Perfetta (Vegan)

An Angelic combination of Gerusalem artichokes, carrots, celery and rosemary

Antipasto Michelangelo

Our superb selection of Italian cured meat

Torre di Pisa (V)

Pisa Tower made of layers of mozzarella cheese, fresh tomatoes and grilled aubergines, seasoned with olive oil, Pesto and Balsamic Vinegar

Main Courses: Music for your taste buds!

Ravioli "Autumn feeling" (V)

Our Fresh Ravioli filled with butternut squash and Pecorino cheese, served in a delicate creamy butternut squash and sage sauce

Lasagna al sugo di anatra e funghi

Our unbeatable, homemade duck and mushroom Lasagna

Salmone delicato

Salmon fillet sauteed in olive oil served with prawns in a delicate and creamy pesto sauce
Served with sauteed potato

Pizza Vegana (Vegan)

A bouquet of grilled vegetables, seasoned with olive oil, on our homemade pizza base

Desserts: As light as feathers!

Tirami su

Sponges soaked in espresso coffee interlaid by Mascarpone, Marsala wine and egg cream

Panna cotta

A very delicate milk cream flavoured with lemon zest and vanilla, topped with summer fruit coulis

Riso alle Mandorle (Vegan)

An Italian style rice pudding made with almond milk, Amaretto liqueur and cherries

Please let us know your choices by 30th September