

Ennio's

PARTY MENU #2 (for groups over 10) *MUST BE PRE-ORDERED*

3 COURSES £44.95 –AVAILABLE EVERYDAY

STARTERS

ZUPA DEL GIORNO [GF] [VG] [V]

Fresh Soup of the Day served with Ciabatta Bread

VITELLO TONNATO GF

Thinly Sliced Roasted Veal, Tuna Mayonnaise Sauce, Rocket Salad, Parmesan Shavings

INSALATA DI MELONE GF

Melon & Buffalo Mozzarella, Romsey Watercress Salad, Basil Dressing

FRITTO MISTO

Deep Fried Calamari & Prawns, Tartar Sauce

MAINS

CODA DI ROSPO GF

Monkfish Medallions wrapped in Parma Ham,
Mash Potato, Balsamic Roasted Shallots, Mushroom & Port Wine Sauce

VITELLO MILANESE

Breaded Veal Chop, Gnocchi in Tomato & Nduja Sausage Sauce, Romsey Watercress Salad

MELANZANE ALLA PARMIGIANA V [GF]

Sliced Aubergine Baked with Tomato Sauce & Parmesan,
served with Mixed Salad & Parmesan Truffle Fries

RAVIOLI DI PESCE

Crustaceous Stuffed Pasta
served with Calamari & Prawns Ragu in a Light Tomato Sauce

DESSERTS

MOUSSE PLUTINO VG

Dark Chocolate Mousse served with Honey Comb

TORTINO VEGANO VG

Vegan Caramelized Biscuit Cheesecake, Biscoff Topping, Crushed Lotus Biscuits

FORMAGGI CON BISCOTTI V [GF] (£3.50 SUPPLEMENT)

A selection of Fine Italian & English Cheeses, Fig Chutney,
Celery, Grapes, Butter, Selection of Crackers

PANNA COTTA ALLA FRUTTA

Served with Fruit Coulis & Orange Short Bread Biscuit

CHOICE OF ITALIAN ICE CREAM GF V or SORBET GF VG

Ice Cream: Vanilla Pod/Strawberry/Chocolate Chip/
Pistachio/Coffee Mocha Swirl/Salted Caramel/Fig & Honey
Sorbet Choices: Orange/Lemon/Champagne

V - Vegetarian VG – Vegan [VG] – Vegan on Request GF – Gluten Free [GF] – Gluten free on Request

Whilst every care is taken we cannot guarantee that our ingredients are nut free. Should you suffer from any food allergy please inform a member of the team.

Service Charge 10% will be added to your Final Bill.