

**Italian evening at Taylor's**  
**Thursday 7<sup>th</sup> February 2019 @7pm**  
**£25 per person payable on booking**

**Aperitivo** Amaro Nonino Prosecco – a glass of bubbly with a touch of Amaro Nonino, a delicious blend of Orange, Herbs & Bitters (12)

**Primo**

Tipico Minestrone con Crostini Parmigiano – Vegetable & Pasta Soup with a Parmesan Crouton (1)(3)(7)(9)

Insalata Tricolore – Salad of Mozzarella with Tomato, Avocado, Basil & Olive Oil (7)

Prosciutto di Parma e Insalata di Pepperoni Arrosto, Pinolo e Basilico- Parma Ham with a roasted Pepper, Pine Nut & Basil Salad (8)(12)

\*\*\*

**Secondo**

Orata intera in padella con Pomodoro e Olivas – pan fried whole Bream with Tomatoes and Olives, Rosemary Potatoes (4)

Braciola di Maiale con Burro di Limone, Salvia e Aglio – Pork Chop with Sage, Butter & Garlic, Truffle Mash, fine Beans (7)

Lasagne Vegetali, Insalata di Erba – Vegetable Lasagne, Herb Salad (1)(3)(7)(9)

\*\*\*

**Dolce e Formaggia**

Gelato di Zabaglioni con Galliano Peres – Marsala Wine flavoured Ice Cream with Pears soaked in a Galliano Syrup (7)(12)

Miele e Mandorla Panna Cotta – Honey & Almond Panna Cotta (7)(8)(12)

Tiramisu con Mascarpone e Crema – Coffee flavoured Trifle layered with Cream Cheese, Sponge Fingers, Marsala & Cream (1)(7)(12)

Dolcelatte con Fichi e Crackers di Formaggio – A blue veined Italian soft Cheese made from Cows Milk and served with Biscuits and Figs (1)(6)(7)(8)(9)(11)(12)

A selection of delicious wines from Italy will be available on the night.