

# AL DUCA

## **Party menu A**

### *~~Starters / Antipasti~~*

**Smoked swordfish carpaccio with peach, rocket salad and dried yellow tomatoes**  
*Carpaccio di pesce spada affumicato con insalatina di rucola, pesche e pomodorini gialli essiccati*

**“Fassona” beef tartar served with capers, shallots and mustard dressing**  
*Tartar di manzo Fassona servita con capperi, scalogno e senape*

**Buffalo mozzarella cheese with smoked salmon and bread croutons**  
*Mozzarella di bufala con salmone affumicato e pane tostato*

**Calabrian fusilli with sausage, tomato sauce and Sardinian pecorino cheese**  
*Fusilli Calabresi con salsiccia in salsa di pomodoro e pecorino sardo*

### *~~Main courses / Secondi piatti~~*

**Tagliatelle with black truffle and mixed wild mushrooms (V)**  
*Tagliatelle con tartufo nero e funghi misti*

**Char grilled seabream with courgettes escabeche and sundried tomatoes**  
*Orata alla griglia con zucchini escabeche e pomodorini essiccati*

**Pan fried calf's liver with sautéed onions, sage and white wine served with spinach**  
*Fegato in padella con cipolle saltate, salvia e vino bianco servito con spinaci*

**Pan fried breast of chicken with sautéed potatoes and mange tout**  
*Petto di pollo in padella servito con patate saltate e taccole*

### *~~Desserts~~*

**“Traditional Italian Tiramisu”**  
*Tiramisu*

**Chocolate and hazelnut cheesecake, hazelnut sauce and white chocolate shavings**  
*Torta alla nutella con salsa di nocciole e scaglie di cioccolato bianco*

**Homemade ice cream and sorbet**  
*Gelati e sorbetti della casa*

**3 Courses £29.50**

*Prices include 20% VAT and are subject to 12.5% discretionary Service charge*