



PARTY SET MENUS

PHONE: 01622 664969

www.vesuvius-maidstone.co.uk

vesuvius2011@googlemail.com



TERMS OF SERVICE

- Each Party **MUST** only pick 1 of the Set Menus available and all guests **MUST** stick to the choices available on the chosen Menu. Choosing across the Menus will result in all Menu combinations being charged at the highest priced Menu, or additional service charges.
- Each customer **MUST** pick 1 option from each category (1 Starter + 1 Main + 1 Dessert), to make the 3-course Set Menu.
- Beverages are **NOT** included in the set menu price.
- All Pre-Order Menu choices **MUST** be handed in at least 48 hours prior to the event date, failure to do so may result in the unavailability of certain dishes.
- A **£5.00** deposit per guest is required in case of any last minute cancellations (the deposit will be retained and lost if guests cancel their order 2 hours before the event; to be paid, at least, 48 hours prior to the event).
- Paying the full amount of the meal ahead of the event is possible, if you prefer not to worry about it on the night.
- We are capable and dedicated to respond efficiently to any dietary requirement, including gluten intolerance & coeliacs, vegans, vegetarians, dairy intolerance, nut allergies or picky eaters; please let us know your specific requirements.

PLEASE NOTE:

On Fridays and Saturdays, we **DO NOT** cater for larger groups than 20 guests during the evening service. This is to help us deliver the highest level of service to all guests during our busiest times.

All Menus and prices are subject to availability and are valid until

31 / 08 / 2017

PARTY SET MENU (£19.99 PER GUEST)

ANTIPASTI – STARTERS

- 1. BRUSCHETTA GAMBERETTI & GORGONZOLA** - Oven Baked Italian Bread with Gorgonzola, Cream (contains Eggs, Cream & Butter) & Pan-fried Prawns
- 2. PIZZA AGLIO & FORMAGGIO (V)** – Garlic Pizza, Rosemary and Mozzarella
- 3. MOZZARELLA IMPANATELLA (V)** – Deep-fried Mozzarella in Breadcrumbs; served with Spicy Tomato Sauce (contains Eggs)
- 4. CALAMARI alla ROMANA** - Battered & fried Squid (Milk & Flour) with Chilli Mayo
- 5. MINISTRONE (V)** - Traditional Italian Soup made with 12 different vegetables

PIATTI PRINCIPALI – MAINS

- 6. RAVIOLI ai FUNGHI (V)** – Ravioli filled with Porcini Mushrooms in Butter & Sage
- 7. CREPELLA di GRANCHIO** – Savoury Pancakes filled with Crab Meat, Ricotta and Baby Spinach; Oven-baked in a Creamy Parmesan Sauce
- 8. LASAGNA** – Pasta Sheets with Ricotta, Mozzarella, Mince Beef, Tomato & Parmesan
- 9. POLLO al DRAGONCELLO** - Pan-fried Chicken Breast in White Wine, Cream and Fresh Tarragon, served with Roast Potatoes and Garnish Salad
- 10. PARMIGIANA di MELANZANE (V) – (Oven-baked)** Layers of Fried Aubergines, Parmesan & Mozzarella; baked in a Rich Tomato Sauce
- 11. VITELLO in SALSA ROSA** – Veal Escalope in a Wine & Tomato Cream Sauce, served with Carrots & Potatoes
- 12. BRANZINO alla GRIGLIA** – Grilled Sea Bass Fillets dressed with Olive Oil, Lemon & Black Pepper on a bed of Spinach leaves, with Potatoes & Green Beans

DOLCI – DESSERTS

- 13. GELATO ITALIANO** – Choose 2 scoops of your favourite between...
HAZELNUT, PISTACHIO, VANILLA, CHOCOLATE OR STRAWBERRY
- 14. TARTUFO GELATO** - Choose between these Italian Truffle Ice Creams
(**CHOCOLATE / COFFEE / LIMONCELLO**)
- 15. TIRAMISU`** - Coffee-dipped Sponge Fingers Base topped with Mascarpone Cheese, Cream, Cocoa Powder and a hint of White Rum
- 16. TORTA AL CIOCCOLATO** – Chocolate Fudge Cake
- 17. PANNA COTTA ai FRUTTI di BOSCO** – Home-made Panna Cotta (Cooked Cream); topped with a Mixed Berry Compote and Icing Sugar

SET MENU (£22.99 PER GUEST)

ANTIPASTI – STARTERS

- 1. FUNGHI al GORGONZOLA (V)** - Deep Fried Mushrooms in breadcrumb; filled with Gorgonzola & Parsley; on Rocket Cream Sauce
- 2. SALMONE all' ARANCIA** – Smoked Salmon on a bed of Rocket Leaves, dressed with our Chef's Orange Sauce
- 3. BUFALA & CRUDO** - Buffalo Mozzarella, Parma Ham and Sundried Tomatoes
- 4. MELANZANE ABBRACCIATE** - Floured & fried Aubergine Rolls filled with Melting Mozzarella, Cooked Ham and Parmesan with Tomato Sauce
- 5. ZUPPA di FAGIOLI (V)** - Borlotti Bean Soup with Carrots, Celery, Onion, Garlic, Chilli, Parsley, Pancetta, Red Wine and Tomato **(Specify Vegetarian Requirement)**

PIATTI PRINCIPALI – MAINS

- 6. RAVIOLI all' ARAGOSTA** - Hand-Made Pasta filled with Lobster Meat, cooked in White Wine, Cherry Tomatoes, Parsley, Olive Oil and Lobster Sauce
- 7. RISOTTO agli ASPARAGI (V)** – Arborio Rice with Asparagus, in Butter & Parmesan
- 8. CREPELLA RICOTTA & SPINACI (V)** – Savoury Pancakes filled with Ricotta & Spinach Leaves; topped with Tomato Sauce & Parmesan
- 9. GAMBERONI PICCANTI** – Prawns in a Butter and White Wine sauce, with Chilli & Garlic; served with a Green Salad
- 10. SALTIMBOCCA** – Veal Escalope with Parma Ham & Mozzarella; Potatoes & Salad
- 11. MERLUZZO ARRECANATO** – Pan-fried Cod in a Rich Tomato Sauce with Black Olives, Capers, Onions & Olive Oil; served with Broccoli & Potatoes
- 12. BISTECCA alla PIZZAIOLA** – British Sirloin Steak (8oz) with Tomato Sauce, Garlic, Olive Oil, Oregano; served with Salad & Potatoes **(Please specify cooking preference)**

DOLCI – DESSERTS

- 13. GELATO ITALIANO** – 2 scoops of our Ice Cream flavours - HAZELNUT, PISTACHIO, VANILLA, CHOCOLATE OR STRAWBERRY
- 14. COCCO RIPIENO** – Creamy Coconut Sorbet; served in a Coconut half-shell
- 15. TORTA della NONNA** - Layers of Short-Crust Pastry filled with Lemon Custard; decorated with Pine Nuts and dusted with Icing Sugar
- 16. TORTA di FRAGOLE** – Strawberries & Cream Sponge Cake
- 17. PANNA COTTA agli AMARETTI** – Home-Made Panna Cotta (Cooked Cream) topped with Crushed Amaretti Biscuits, Caramel Sauce and Icing Sugar

EVENT DATE: / /

NAME:

SET MENU: - GUESTS

CONTACT TELEPHONE:

EMAIL:

GUEST NAME	DEPOSIT PAID	STARTERS CHOICE	MAINS CHOICE	DESSERTS CHOICE
1.				
2.				
3.				
4.				
5.				
6.				
7.				
8.				
9.				
10.				
11.				
12.				
13.				
14.				
15.				
16.				
17.				
18.				
19.				
20.				
21.				
22.				
23.				
24.				
25.				