



PARTY SET MENUS

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TERMS OF SERVICE

- 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 **£10.00** deposit per guest is required at the time of booking, in case of any last minute cancellations.
- The Full Menu Price will be charged if no attempt is made to cancel the pre order at least 2 hours before the time of the booking is due
- 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 react to any dietary requirement, including gluten intolerance & coeliac, vegans, vegetarians, dairy intolerance, nut allergies, or even, to suit the taste of the most picky eaters; Please, let us know your specific requirements in advance.

PLEASE NOTE:

- In the moment your Pre-Order is handed in, you are agreeing to the terms outlined in this document and are legally bound to respect them.
- On Fridays and Saturdays, we **DO NOT** cater for larger groups than 12 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 / 09 / 2019

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 all' AGLIO (VEGAN)** – Pizza Base topped with Garlic Oil and Rosemary
3. **BRUSCHETTA POMODORO (VEGAN)** – Toasted Italian Bread topped with Cherry Tomatoes in Olive Oil, Garlic, Oregano, Basil and Salt
4. **BIANCHETTI FRITTI** – Deep-fried Whitebait in Breadcrumbs; served with Caper Mayo, Lemon Wedge and Salad
5. **MINISTRONE (VEGAN)** – Traditional Italian Soup made with 12 different vegetables

PIATTI PRINCIPALI – MAINS

6. **RAVIOLI RICOTTA e SPINACI (V)** – Hand-made Pasta Parcels filled with Ricotta and Spinach; cooked in a Rich Tomato Sauce and Parmesan
7. **CREPELLA di GRANCHIO** – Savoury Pancakes filled with Crab Meat, Ricotta and Baby Spinach; Oven-baked in a Creamy Parmesan Sauce
8. **POLLO al DRAGONCELLO** – Pan-fried Chicken Breast in White Wine, Cream and Fresh Tarragon, served with Roast Potatoes and Garnish Salad
9. **LASAGNA** – with Ricotta, Mozzarella, Bechamel, Mince Beef, Tomato and Parmesan
10. **VITELLO al LIMONE** – Veal Escalope coated in Flour, then sautéed in Lemon Juice, Butter, Olive Oil and Parsley; served with Mixed Salad and Roast Potatoes
11. **BRANZINO alla GRIGLIA** – Grilled Sea Bass Fillets dressed with Olive Oil, Lemon & Black Pepper on a bed of Spinach leaves, with Roast Potatoes and Green Salad

DOLCI – DESSERTS

12. **GELATO ITALIANO** – Choose 2 scoops of your favourite between... HAZELNUT, PISTACHIO, VANILLA, CHOCOLATE or STRAWBERRY
13. **LIMONCELLO CHEESECAKE** – Rich, Creamy baked Vanilla Cheesecake, with a Shortcrust base, topped with a Limoncello glaze and Fresh Strawberries
14. **TIRAMISU`** – Coffee-dipped Sponge Fingers Base topped with Mascarpone Cheese, Cream, Cocoa Powder and a hint of White Rum
15. **TORTA AL CIOCCOLATO** – Chocolate Fudge Cake
16. **PANNA COTTA ai FRUTTI di BOSCO** – Home-made Panna Cotta (Cooked Cream); topped with a Mixed Berry Compote and Icing Sugar

PARTY SET MENU (£22.99 per guest)

ANTIPASTI – STARTERS

1. **PIZZA AGLIO & FORMAGGIO (V)** – Garlic Pizza, Rosemary and Mozzarella
2. **SALMONE all' ARANCIA** – Smoked Salmon in Orange Sauce on Rocket Leaves
3. **BUFALA & CRUDO** – Buffalo Mozzarella, Parma Ham and Sundried Tomatoes
4. **PARMIGIANA di MELANZANE (V) – (Oven-baked)** Layers of Fried Aubergines, Parmesan & Mozzarella; baked in a Rich Tomato Sauce
5. **ZUPPA di FAGIOLI (V)** - Borlotti Bean Soup with Carrots, Celery, Onion, Garlic, Chilli, Parsley, Pancetta, Red Wine and Tomato (**Specify Vegan Requirement**)

PIATTI PRINCIPALI – MAIN COURSES

6. **RAVIOLI ai FUNGHI (V)** – Ravioli filled with Porcini Mushrooms, cooked in a Mushroom, Butter and Sage Sauce
7. **CRESPOLINE VEGETARIANE (V)** – Savoury Pancakes filled with a Ricotta, Tomato & Spinach Filling; cooked in Tomato Cream Sauce, topped with Parmesan
8. **RISOTTO ai GAMBERONI** – Arborio Italian Rice with Prawns, White Wine, Chili, Butter and Parsley
9. **SALTIMBOCCA** – Veal Escalope topped with Parma Ham and Mozzarella; served with Roast Potatoes and Salad
10. **SPIGOLA al CARTOCCIO** – Parcel-baked Seabass Fillets in a Tomato Sauce, with Mussels, Clams, White Wine, Chili, Garlic and Parsley; served with Salad
11. **COTOLETTA MILANESE** – Chicken Breast in Breadcrumbs, served with Chips and Salad

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 & Whipped 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
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