

# PIANO

RISTORANTE ITALIANO

PARTY MENU 3  
£30

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## PROSECCO

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Glass of Prosecco on arrival

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## ANTIPASTI

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**BRUSCHETTA AL POMODORO (v)** | Toasted ciabatta with fresh tomatoes and basil

**FUNGHI ALL'AGLIO (v)** | Button mushrooms cooked in a garlic butter sauce with parsley

**RUCOLA & PARMIGIANO SALAD (v) (n)** | with pine kernels & croutons. Dressed with balsamic & olive oil

**GAMBERONI NERI** | King prawns pan fried in garlic butter, lemon and white wine

**CAPRESE (v)** | Buffalo Mozzarella cheese, ripe tomatoes, basil, sweet balsamic & olive oil

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## MAIN COURSES

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**TAGLIATELLE CAMPAGNOLA** | Onions, mushrooms, sundried tomatoes, Parma-ham, creamy tomato sauce

**CANNELLONI (v)** | Oven baked with Ricotta cheese, spinach, tomato sauce & grated mozzarella

**RISOTTO AI FUNGHI (v)** | With onions, mushrooms, wild mushrooms, Parmesan & cream and white wine

**POLLO STROGANOFF** | Chicken strips sautéed in Vodka with onions, mushrooms, paprika, Demi-glace & cream. Served with Arborio risotto

**FILETTO DIANE** | Beef fillet with onions, mushrooms, French mustard, Brandy, garlic & cream sauce

**BRANZINO AL POMODORO** | Fillet of sea bass in garlic, olives, white wine & Napoletana sauce

- FILETTO & BRANZINO SERVED WITH PORTION OF VEGETABLES -

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## DOLCI

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**CHOICE OF DESSERT MENU** | Including Tiramisu, Panna Cotta & Cheesecake. To choose on the night

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## CAFFE & TÈ

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**ANY COFFEE OR TEA** | Including herbal teas & liqueur coffees

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Full food pre-order necessary for all parties over 9 guests, 7 days prior. Choice of only one set menu per party.

(v) denotes dishes suitable for vegetarians, (n) denotes dishes containing nuts. Not all known allergens are listed.

Many recognized **allergens** are handled in our kitchen, so if you have any allergy concerns, please ask our waiting staff who will provide you with more detailed information. An optional 10% service charge is added to all parties over 9. All prices include VAT.