

# Pallant Italian Week

Tuesday 25th April - Monday 1st May

East Pallant, Chichester, West Sussex, PO19 1TJ - 01243 770827

[www.pallantrestaurantandcafe.co.uk](http://www.pallantrestaurantandcafe.co.uk)

## PRIMI PIATTI - STARTERS

<b>Focaccia con Olive all' Ascolane</b>	5
chargrilled herb focaccia, oil and balsamic dip, and green olives, stuffed with meat and deep fried	
<b>Calamari Fritti</b>	6
deep fried baby squid with garlic mayonnaise	
<b>Bruschetta alla Caprese (v)</b>	6
toasted garlic ciabatta topped with fresh tomatoes, mozzarella and micro basil	
<b>Insalata di Bresaola con Formaggio di Capra</b>	6.5
bresaola and goats curd on dressed baby leaves, walnut oil	
<b>Arancini al Granchio</b>	7
deep fried risotto balls flavoured with white crab meat, red chilli and fresh herbs, served with a warm cherry tomato salsa	

## PIATTO DA CONDIVIDERE - SHARING BOARDS

<b>Antipasti Misti</b>	12
selection of cured italian meats and cheeses with toasted focaccia, roasted peppers and a basil pesto dip	
<b>Antipasto di Frutti di Mare</b>	13
seafood selection of crab arancini, baby squid, prawn salad, toasted focaccia and a lemon and dill mayonnaise	

## INSALATE - SALADS

<b>Prosciutto, Gorgonzola con Pesche Sciropate</b>	14
dressed baby leaves topped with crisp prosciutto, gorgonzola cheese and sliced fresh peach, finished with chilli and orange dressing	
<b>Tricolore (v)</b>	13.5
breaded mozzarella, fresh tomato and avocado salsa on dressed baby leaves	

## SECONDI PIATTI - MAIN COURSE

<b>Parmigiana (v)</b>	13.5
classic italian bake of aubergine, tomato and mozzarella, served with dressed baby leaves	
<b>Pollo alla Milanese</b>	14
chicken breast in a lemon and parmesan crumb, garlic and thyme parmentier potatoes, parmesan salad	
<b>Merluzzo Pizzaiola</b>	13.5
pan roasted cod with vegetable medley, crushed potatoes and a tomato sauce made with passata, garlic, capers and oregano	
<b>Saltimbocca di Maiale alla Romana</b>	14.5
pork loin with sage, wrapped in prosciutto ham, served with parmentier potatoes, fine beans and a garlic and sage butter	
<b>Tornado Rossini</b>	23
6oz fillet steak topped with duck liver pâté, spinach, hand cut chips, wild mushroom and madeira jus	
<b>Pesce Spada Taormina</b>	17
pan seared swordfish steak with sautéed potatoes, vegetable medley and a chilli and orange dressing	

SUNDAY 30<sup>th</sup> APRIL - ITALIAN INSPIRED SUNDAY ROAST

Porchetta Roast Pork Available 11:30am - 4:30pm

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## APERITIVI - DIGESTIVI

Limoncello	From 4
Grappa	
Disaronno	
Sambuca	
Prosecco Mimosa	
Aperol Spritz	
Campari Soda	

## COCKTAILS

Lemon Martini	7.5
Espresso Martini	7.5

## DESSERT WINE

**Dindarello Half, Maculan 2015 - Veneto, Italy**  
an intense nose of muscat grapes, honey and flowers leads to a vibrant palate, the sweetness balanced by freshness of flavour and a delicate mouthfeel **8.7**

## DOLCI - DESSERTS

<b>Pesche al Vino Santo</b> peaches soaked in vin santo with honey ricotta and cantuccini crumb	6
<b>Torta di Tiramisu</b> the italian classic flavours of a tiramisu on a caramel biscuit base	5.5
<b>Zabaglione</b> chilled custard based dessert of egg yolks and sugar, flavoured with marsala wine, served with amaretti biscuits	6
<b>Amareno Cherry Affogato</b>	5
<b>Tartufi al Cioccolato</b> homemade chocolate truffles flavoured with Italian almond liquor, served with a coffee of your choice	4
<b>Formaggi Misti</b> selection of italian cheeses with accompaniments	7

## HOT DRINKS

<b>Caffè Corretto</b> Grappa or Sambuca	From 4
<b>Espresso</b> Cappucino	From 2.4
<b>Pot of Tea &amp; Infusions</b> selection available	From 2.4

## PRIVATE HIRE

We offer a selection of complete catering packages for your corporate or private event at the Pallant House Gallery.

Our team of dedicated chefs will freshly prepare your menu using the best seasonal and local produce where possible.

As part of our catering service our restaurant manager and team of experienced waiting staff, will welcome you and your guests and provide a high quality front of house service throughout your event

Please ask for information on allergens and food intolerances before placing your order. Thank you.

A discretionary service charge of 10% will be added to your bill. Gratuities are distributed equally amongst all members of staff.