

Pallant Italian Week

Tuesday 25th April - Monday 1st May

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

www.pallantrestaurantandcafe.co.uk

PRIMI PIATTI - STARTERS

Focaccia con Olive all' Ascolane	5
chargrilled herb focaccia, oil and balsamic dip, and green olives, stuffed with meat and deep fried	
Calamari Fritti	6
deep fried baby squid with garlic mayonnaise	
Bruschetta alla Caprese (v)	6
toasted garlic ciabatta topped with fresh tomatoes, mozzarella and micro basil	
Insalata di Bresaola con Formaggio di Capra	6.5
bresaola and goats curd on dressed baby leaves, walnut oil	
Arancini al Granchio	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

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

INSALATE - SALADS

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

SECONDI PIATTI - MAIN COURSE

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

SUNDAY 30th APRIL - ITALIAN INSPIRED SUNDAY ROAST

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

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AFTER DINNER DRINKS

Limoncello	From 4
Grappa	
Taylor's LBV	
Hine VSOP	
Janneau Grand Armagnac VSOP	
Disaronno	
Tia Maria	
Cointreau	
Baileys	
Sambuca	
Gordon's Sloe Gin	

DESSERT COCKTAIL

Bakewell Tart Cocktail	7.5
Espresso Martini	7.5

DESSERT WINE

Moscatel Finca Antigua - La Mancha, Spain a mixture of concentration and freshness with orangey acidity and floral aromas, powerful and surprisingly sweet	7.5 or Half Bottle 28
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DOLCI - DESSERTS

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

HOT DRINKS

Irish Coffee	From 5
Baileys Coffee	
Napolean	
Coffees & Hot Chocolate	From 2.4
selection available	
Pot of Tea & Infusions	From 2.4
selection available	

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.