

Pallant Italian Week

Tuesday 24th - Sunday 29th April

PRIMI PIATTI - TO START

PIATTO DA CONDIVIDERE - SHARING BOARDS

Antipasto di Fritti de Mare **15**
seafood selection of crab arancini, baby squid, prawn salad, toasted focaccia and a lemon and dill mayonnaise.

ITALIAN SUNDAY ROAST
served Sunday 29th April
11:30am - 4:00pm

OPEN EVENINGS
THURSDAY, FRIDAY & SATURDAY
from 5:30pm

CICCHETTI

Italian tapas, bite sized snacks originating in the bars of Venice, Italy. We recommend 3 or 4 for two to share as a starter

Ciabatta con Olive Marinate chargrilled ciabatta and marinated olives	5
Insalata alla Caprese (v) marinated tomatoes and peppers with bocconcini and micro basil	4.5
Polpette con Nduja spiced pork meatballs in a tomato sauce	5
Arancini al Granchio deep fried crab risotto balls with red chilli and fresh herbs, roasted red pepper sauce	5.5
Tricolore Bruschetta (v) avocado, tomato and mozzarella on chargrilled ciabatta with balsamic glaze	4
Prosciutto e Provolone with sliced pear, toasted walnuts and white truffle oil	5
Fritto Misto mixed fried fish with dipping sauce	5.5

SECONDI PIATTI - MAIN COURSE

Pollo alla Milanese chicken breast in a lemon and herb crumb, garlic and thyme parmentier potatoes, parmesan salad	14.5
Merluzzo al Forno oven roasted cod with courgette, grilled asparagus, white onion sauce, tendril pea shoots	15
Gnocchi Parmigiana (v) fusion of the classic italian aubergine, tomato and mozzarella bake with potato gnocchi, basil crumb and dressed leaves	13.5
Insalata di Suino alla Saltimbocca pork with sage, wrapped in prosciutto, dressed salad with roasted parmentier potatoes, roquito peppers and gorgonzola cheese	14.5
Salmone alla Griglia rocket roasted potatoes, lemon fine beans, roasted cherry vines, chilli and orange dressing	16
Peperoni Al Forno (v) stuffed with olives, cherry tomato and feta with a basil crumb, with a mediterranean style salad	13.5
Fillet di Manzo 6oz cooked to your liking, creamed wild mushrooms, cavalo nero, red wine jus, white truffle oil and hand cut chips	24

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

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DOLCI - DESSERTS

Pesche al Vino Santo peaches soaked in vin santo with honey ricotta and cantuccini crumb	6.5
Torta di Tiramisu the italian classic flavours of a tiramisu on a caramel biscuit base	6
Zabaglione chilled custard based dessert of egg yolks and sugar, flavoured with marsala wine, served with amaretti biscuits	6.5
Affogato con Ciliegia e Amaretto ice cream, topped with sweetened espresso and amaretto	5.5
Tartufi al Cioccolato chocolate truffles served with your choice of coffee or tea	5
Formaggi Misti selection of italian cheeses with accompaniments	8.5 pp

UPCOMING EVENTS

Thursdays @ Pallant

why wait until the weekend? dine with us every Thursday evening from 5.30pm and enjoy two course set menu, £13.50 per person

Traditional Sunday Roast

our popular sunday roast is available with a selection of traditional accompaniments, either as a dish on its own or as a 3 course set menu for £19.95, served 11:30am-4pm

Steak Nights @ Pallant

we are very excited to launch our brand new steak menu available every Friday and Saturday from 5.30pm, including a variety of cuts to choose from accompanied by your choice of sides and sauces

Italian Week

Take an adventure around Italy with Marco and the team at Pallant Restaurant in celebration of Marco's birthday and Italy's Liberation day. In true Italian spirit, one single day of celebrating is not sufficient, hence Settimana Italiana (Italian Week), a celebration running from Tuesday 24th April until Sunday 29th April

For further details or to book any of the upcoming events, visit our website: www.pallantrestaurantandcafe.co.uk

ART ON THE WALLS



The current display features prints by Edward Bawden (1903-1989), English painter, illustrator and graphic artist, known for his prints, book covers, posters, and garden metalwork furniture. Bawden taught at the Royal College of Art, where he had been a student, worked as a commercial artist and served as a war artist in World War Two. He was a fine watercolour painter but worked in many different media, illustrating several books and painting murals in both the 1930s and 1960s.

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