

BUON APETITO FROM MARIA LICATA.

THE DIVINE MENU INCLUDES...

BRUSCHETTA...TOMATO BASIL BRUSCHETTA.

GARLIC AND CAMEMBERT BREAD..GARLIC FRENCH STICK BREAD TOPPED WITH A CAMEMBERT FONDUE AND CARAMALISED ONION.

OLIVE BREAD..BLACK OLIVES, CHILLI, OLIVE OIL AND HERBS ON CRUSTY BREAD AND OVEN BAKED.

SALMON BREAD..SMOKED SALMON, OLIVE OIL, CAPERS AND SPANISH ONION WITH HERBS ON CRUSTY BREAD AND OVEN BAKED.

MINISTRONE..A THICK VEGETABLE SOUP WITH PASTA PIECES.

CHICKEN SOUP..ITALIAN COUNTRY SIDE CHICKEN SOUP WITH GNOCCHI .

MEATBALL SOUP...SICILIAN MEATBALL SOUP WITH TORTELLINI .

CHILLI PRAWNS AND SQUID..PRAWNS AND SQUID IN A WHITE WINE,GARLIC, TOMATO AND CHILLI SAUCE.

OCTOPUS SALAD...BABY OCTOPUS IN A FRESH MINT, LEMON, OLIVE OIL, GREEN OLIVE AND GARLIC DRESSING.

PRAWNS SCNITZEL.. CRUMBED PRAWN CUTLETS FRIED AND SERVED WITH A MUSTARD GARLIC BUTTER.

GARLIC PRAWNS CAPRI.. THOSE FAMOUS GARLIC PRAWNS IN CREAMY GARLIC SAUCE WITH HINT OF LEMON AND LIME.

PRAWNS SIRACUSA....JUICY PRAWNS ENCRUSTED WITH PARMESAN AND GARLIC CRUMBS. GRILLED TO PERFECTION.

RISOTTO MARINARA... A PINK SALSA RISOTTO AND WHITE WINE, MARRIED WITH FRESH SEAFOOD AND TOPPED WITH PARSLEY LEAVES.

RAVIOLI AVOCADO..RICOTTA FILLED RAVIOLI IN A CREAMY AVOCADO SAUCE WITH CAMEMBERT CHEESE AND FRESH PARMESAN.

RICOTTA AND SPINACH CANNELLONI...FRESH RICOTTA , SPINACH AND NUTMEG FILL THIS CANELLONI DISH SERVED WITH TOMATO NAPOLETANA AND PARMESAN CHEESE TO FINISH.

MEAT CANNELLONI ..MEAT AND SPINACH FILLED CANNELLONI SERVED WITH A TOMATO NAPOLETANA AND PARMESAN CHEESE TO FINISH.

MEAT LASAGNE...AUTHENTIC MEAT LASAGNE FINISHED OFF WITH A BECHAMEL.

SPAGHETTI MARINARA...A DELICIOUS COMBINATION OF SEAFOODS IN TOMATO WHITE WINE AND CREAM TOSSED INTO SPAGHETTI.

FETTUCINI AL SALMONE..FETTUCINI WITH SMOKED SALMON, FRESH HERBS, CREAM AND WHITE WINE.

TROUT CANELLONI...SPINACH AND RICOTTA, SMOKED TROUT TRIO IN A CANELLONI PASTA TOPPED WITH A LIGHT BECHAMEL AND DILL DRESSING.

PENNE PRIMAVERA..PENNE PASTA AND A RATATOUILLE OF ZUCCHINI AND EGGPLANT, TOMATO, GARLIC, MARSCAPONE AND PARMESAN.

SEAFOOD LASAGNE ...OPEN LASAGNA SHEETS WITH PRAWNS, SCALLOPS AND AVOCADO IN A PINK CREAMY SAUCE.

POTATO GNOCCHI....GNOCCHI SERVED WITH HOMEMADE PESTO SAUCE AND FRESH PARMESAN GARNISHED WITH BABY SPINACH. (OTHER SAUCES AVAILABLE)

SPAGHETTI PICCANTE...HOMEMADE TOMATO SALSA WITH GARLIC, BASIL AND CHILLI BEAUTIFULLY MIXED WITH PRAWNS AND A DASH OF CREAM , SERVED ON SPAGHETTI.

CHICKEN AVOCADO..CHICKEN FILLET GENTLY COOKED, WITH A CREAMY AVOCADO WHOLE GRAIN MUSTARD.

VEAL SORRENTINA.... THIN PIECES OF TENDER VEAL STEAK, AND EGGPLANT, BASIL AND PROSCIUTTO STACKED OVER WITH A TOMATO SALSA AND BOCONCINI CHEESE.

VEAL SCALLOPINE...THIN VEAL PIECES IN A CREAMY MUSHROOM SAUCE TOPPED WITH PROSCIUTTO AND FRESH SAGE.

VEAL FLORENTINA....PARMESAN, GARLIC AND BREADCRUMB ENCRUSTED VEAL SERVED WITH A CREAMY LEMON SAUCE.

HOUSE SALMON..SALMON FILLET GRILLED AND TOPPED WITH AN ORANGE AND LEMON DRESSING, WITH CUCUMBER AND MUSTARD. (OTHER SAUCES AVAILABLE)

ASPARAGUS VEAL FLORENTINE.....VEAL PARCEL STUFFED WITH ASPARAGUS, CRUMBED AND SERVED WITH A LIGHT HOLLONDAISE.

LAMB RATATOUILLE..JUICY FRENCH LAMB CUTLETS GRILLED AND TOPPED WITH A TRIO OF CAPSICUM, EGGPLANT AND ZUCCHINI IN A LIGHT TOMATO BASE.

VEAL ROSSINA... VEAL SCHNITZEL TOPPED WITH A TOMATO NAPOLI SAUCE, MELTED MOZZARELLA, HAM AND GRATED PARMESAN CHEESE.

CHICKEN CACCIATORE..CORN FED CHICKEN THIGH FILLET IN A BALSAMIC EGGPLANT SAUCE WITH CAPERS, AND GREEN OLIVES.

CHICKEN MARSALA....CORNFED CHICKEN THIGH FILLET IN A SWEET MARSALA SAUCE WITH FRESH MUSHROOMS AND PROSCIUTTO.

ACCOMPANIMENTS

SWEET POTATO AND PARMESAN.
CREAMY GARLIC POTATO WITH WHITE WINE AND GARLIC.
GRATTO.OVEN BAKED MASH POTATO WITH CHEESE AND HERBS.
ROSEMARY POTATO.
MARSALA CARROTS.
GARLIC AND HERB CARROTS.
GREEN BEANS NAPOLETANA STYLE.
GARLIC AND HERB GREEN BEANS.
GARLIC AND HERB ZUCCHINI.
BROCOLLINI IN GARLIC, LEMON AND OLIVE OIL.
PANCETTA PEAS, PEAS WITH OLIVE OIL AND PANCETTA HAM.
PARMESAN PUMPKIN.
SICILLIAN BALSAMIC CAPSICUM.

SWEETS

PICCOLLI CHOUX...ITALIAN PROFITEROLES WITH A CUSTARD CREAM FILLING AND CHOCOLATE TOP. ALSO AVAILABLE IN OTHER FLAVOURS.

TIRAMISU..SPONGE FINGER BISCUITS DIPPED IN MARSALA AND COFFEE WITH A COMBINATION OF MARSCAPONE AND CUSTARD CREAM.

SICILIAN CANOLLI..SICILIAN CANOLLI BISCUIT TUBE FILLED A SWEET RICOTTA CHEES CREAM AND CHOCOLATE.

SICILAN FRUIT SALAD WITH VERMOUTH AND GELATO.

CHOCOLATE CONTINENTAL CAKE..CHOCOLATE CUSTARD AND MARSALA TORTE.

TORTA DI ESTATE..STRAWBERRY AND RICOTTA TORTE.

STICKY DATE PUDDING WITH GELATO.

BUON APETITO I LOOK FORWARD TO COOKING MY FABULOUS FOOD FOR YOU SOON!

MARIA LICATA