

# the Italian

Fine food prepared by Italians and served by Italians



## Graduation Lunch Menu : 2008 - £17.95 per person

### Starters ~

#### Zuppa :

Fresh carrot and coriander soup served with Parmesan croutons.

#### Pate Di Fegato :

A perfect blend of brandy and garlic gives our pate a distinctive taste to be savoured. Served with a salad garnish, oatcakes and a drizzle of cumberland sauce.

#### Insalata Di Alberto :

Another of our chef's own creations; A delicate salad made with fresh leaves, artichokes, sun-dried tomatoes, sliced mushrooms, prosciutto ham, radish and finished with shavings of parmesan cheese.

#### Funghi Alla Mediterranean :

Plump fresh mushrooms, stuffed with mozzarella, basil and breadcrumbs and slowly oven baked with garlic butter.

### Main Courses ~

#### Spaghetti Piccanti :

Spicy spaghetti with garlic, chilli, parsley and tomato.

#### Salmone Gratinato :

Fresh salmon fillet slowly baked and served with a Mornay sauce. Topped with Parmesan and lightly grilled.

#### Pollo Alla Marsala :

Pan-fried breast of chicken cooked with a marsala wine sauce and topped with prosciutto and mozzarella.

#### Agnolotti Di Ricotta :

Pasta parcels filled with creamy ricotta cheese and served with a simple tomato and basil sauce.

#### Scaloppine Di Maiale Alla Milanese :

Escalope of pork coated in breadcrumbs and pan-fried with tomato, garlic and capers.

### Sweets ~

#### Gelato Con Amarene :

If you have a sweet tooth, then this is the dessert for you! Ice cream with amarene cherries, biscuits and 'Kirsch' cherry liqueur.

#### Panna Cotta :

A classic dessert from Piemonte, with a vanilla flavoured cream base. Covered with caramel sauce and dusted with icing sugar.

#### Torta Tiramisu :

Layers of sponge soaked with liqueur and coffee, filled with sweet cream and dusted with a rich cocoa powder.

#### Delizia Al Limone :

A soft dome of sponge covered and filled with fresh lemon cream, decorated with a floret of cream and drizzled with lemon liqueur sauce.

## The Italian

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Please note that for parties of Seven people or more there will be a discretionary 10% service charge