



## PARTY MENU

2 Courses £25

3 Courses £29

---

### Starters

**Burrata Pugliese (V) (GF)** Creamy mozzarella cheese, rocket, cherry tomatoes, basil oil

**Fishcakes** Crab and prawn fishcakes with homemade tartare sauce

**Calamari Fritti** Crispy fried Calamari, garlic mayonnaise

**Bruschetta Classica (V) (Vg)** Cherry tomatoes, garlic, basil leaves, oregano, olive oil

**Polpette al Forno** Homemade meatballs, pomodoro sauce, toasted artisan bread

**Arancini (V)** Fried rice balls, filled with Scamorza cheese, Arrabiata sauce

---

### Mains

**Bistecca Alla Griglia (£4 supplement)** 8oz chargrilled sirloin steak, spinach, skinny fries, peppercorn sauce

**Merluzzo in Crosta** Herb crusted cod, Pea puree, green beans, roast potatoes, basil oil

**Pollo Funghi e Crema** Pan fried chicken breast, mushrooms, white wine, cream, green beans, roast potatoes

**Tortelloni Capra (V) (N)** Egg pasta parcels filled with goats' cheese and roast peppers, cream, truffle oil, toasted walnuts

**Orecchiette Vincenzo** Italian fennel sausage, spicy Calabrian nduja, tomato sauce, pecorino cheese

**Ravioli Lobster (£4 supplement)** Fresh egg pasta ravioli with Lobster, white wine, cream, prawns, tomato

---

### Desserts

Tiramisu

Cannoli Siciliani (n)

Chocolate Torta with vanilla ice-cream

Sorbet of the day (V) (Vg)

*(Many of our dishes can be modified to suit Gluten free diners. Please notify us if you require more Gluten free or Vegan options.)*

**(V) Vegetarian    (Vg) Vegan    (GF) Gluten Free    (N) Contains Nuts**

**256 Woolton Road, Childwall, Liverpool L16 8NE    Tel: 0151 722 7171**

**[www.cucinadivincenzo.co.uk](http://www.cucinadivincenzo.co.uk)**