

**ERCOLANO  
CATERING**



# Menu 1



## STARTER

### **Ristretto di Pollo con tortellini**

Clear chicken soup with meat filled tortellini

### **Insalata Tricolore (V)**

Avocado, mozzarella & tomato salad

### **Funghi ripieni alla Ercolano (V)**

Baked stuffed mushroom

### **Asparagi alla Napoletana**

Asparagus in butter/vinegar

## MAIN

### **Risotto al funghi (V)**

Mushroom risotto

### **Penne Napoli (V)**

With tomato sauce

### **Suprema di pollo cacciatore**

Chicken breast sautéed with shallots, mushrooms, white wine & tomato sauce

### **Piccatina Di Vitello Marsala**

Veal escalopines sautéed with mushrooms & marsala wine sauce

### **Salmone al pepe verde & rosmarino**

Grilled salmon with green peppercorns, rosemary & balsamic vinegar sauce



## DESSERT

### **Tiramisu**

### **Creme caramel**

### **Italian apple flan**

### **Wild strawberry cheesecake**

### **Chocolate mousse**

### **Torta della nonna**

### **Fresh fruits platter**

### **A trio of minature desserts** (extra £2 supplement per person)

*\* Main courses include 2 choices of vegetables, excluding pasta and rice dishes.*

*\*(V) Vegetarian*

## Menu 2

### STARTER

#### **Bresaola della valtellina**

Bresaola, with rocket salad & parmesan

#### **Avocado Con Gamberetti**

Avocado with crab & piquant sauce

#### **Melenzane Alla Siciliana (V)**

Sicilian style baked aubergines

#### **Zuppa di cipolle (V)**

Caramelised onion soup with toast

### MAIN

#### **Fusilli Primavera (V)**

With onion, peppers, sweetcorn and broccoli

#### **Tagliatelle carbonara**

With pancetta, cream, egg & parmesan sauce

#### **Pollastrino al rosmarino**

Char-grilled baby chicken with garlic, chilli & rosemary

#### **Abbacchio alla romana**

Pan-fried new season lamb cutlets in a rich demi-glace sauce.

#### **Pesce spa da al salmoriglio**

Char-grilled swordfish with sicilian dressing

### DESSERT

#### **Tiramisu**

#### **Creme caramel**

#### **Italian apple flan**

#### **Wild strawberry cheesecake**

#### **Chocolate mousse**

#### **Torta della nonna**

#### **Fresh fruits platter**

#### **A trio of minature desserts** (extra £2 supplement per person)

*\* Main courses include 2 choices of vegetables, excluding pasta and rice dishes.*

*\*(V) Vegetarian*

## Menu 3

### STARTER

#### **Minestrone all' Astigiana (V)**

Mixed vegetable soup

#### **Calamari fritti alla Romana**

Crispy fried squid

#### **Prosciutto Di Parma con Melone**

Parma ham with seasonal melon

#### **Crespoline ripiene (V)**

Pancake stuffed with spinach & ricotta

### MAIN

#### **Spaghetti Bolognese**

With Bolognese meat sauce

#### **Penne all'arrabbiata (V)**

With chilli, garlic, basil & tomato sauce

#### **Pollo ai funghi**

Chicken breast with white wine, cream & mushroom sauce

#### **Scaloppa milanese**

Veal escalope in breadcrumbs served with spaghetti Napoli or Bolognese

#### **Filetti di spigola alla livornese**

Sea bass fillets with tomato, capers & oregano sauce

### DESSERT

#### **Tiramisu**

#### **Creme caramel**

#### **Italian apple flan**

#### **Wild strawberry cheesecake**

#### **Chocolate mousse**

#### **Torta della nonna**

#### **Fresh fruits platter**

#### **A trio of minature desserts** (extra £2 supplement per person)

*\* Main courses include 2 choices of vegetables, excluding pasta and rice dishes.*

*\*(V) Vegetarian*

## Menu 4



### STARTER

#### **Fromaggio con cipolle (V)**

Grilled goats cheese with caramelised onions & toast

#### **Zuppa di aragosta**

Lobster soup

#### **Cocktail Di Gamberetti**

Prawn cocktail with piquant sauce

#### **Salmone Affumicato**

Scottish smoked salmon

#### **Penne Ercolano**

With chicken, mushroom, cream & tomato sauce

### MAIN

#### **Tortelloni alla Ercolano (V)**

Spinach & Ricotta in a cream, mushroom & tomato sauce

#### **Fracosta Di Manzo Pavarotti**

Sirloin steak sautéed with garlic, herbs, brandy & green peppercorn sauce

#### **Gamberoni del pacifico**

King prawns with lemon butter & garlic sauce, served with rice

#### **Scaloppine Di Vitello Parmigiana**

Veal escalope topped with sliced aubergine, tomato, oregano & cheese

#### **Minuta di pollo al chiglio**

Chicken pieces sautéed in oil, garlic, chilli, tomato & wine

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*\*(V) Vegetarian*



### DESSERT

#### **Tiramisu**

#### **Creme caramel**

#### **Italian apple flan**

#### **Wild strawberry cheesecake**

#### **Chocolate mousse**

#### **Torta della nonna**

#### **Fresh fruits platter**

#### **A trio of minature desserts** (extra £2 supplement per person)

# Menu 5

## STARTER

### **Crespoline ripiene (V)**

Pancake stuffed with spinach & ricotta

### **Zuppa di porri (V)**

Leek soup

### **Insalata Di Frutti Di Mare**

Assorted seafood salad

### **Calamari Fritti Alla Romana**

Crispy fried squid

### **Spaghetti carbonara**

With pancetta, cream, egg & parmesan sauce

## MAIN

### **Lasagna di verdure (V)**

vegetable lasagna

### **Magretto d'anitra alle ciliege**

Roasted duck breast served sliced with pitted cherries & maraschino sauce

### **Fegato di vitello al burro & salvia**

Calf's liver sautéed in butter with fresh sage & dry white wine

### **Medaglioni pizzaiola**

Beef filet medallions sautéed with red wine, oregano, caper & tomato sauce

### **Ippoglosso al forno**

Halibut with white wine, garlic butter & capers

*\* Main courses include 2 choices of vegetables, excluding pasta and rice dishes.*

*\*(V) Vegetarian*

## DESSERT

### **Tiramisu**

### **Creme caramel**

### **Italian apple flan**

### **Wild strawberry cheesecake**

### **Chocolate mousse**

### **Torta della nonna**

### **Fresh fruits platter**

### **A trio of minature desserts** (extra £2 supplement per person)



# Menu 6



## STARTER

### **Zuppa di cipolle francese (V)**

French onion soup with toast & cheese

### **Lasagna di verdure (V)**

Vegetable lasagna

### **Avocado Con Gamberetti**

Avocado with prawns

### **Gamberoni Ercolano**

Pan-fried King prawns with lemon butter & chilli sauce

### **Insalata Di Frutti Di Mare**

Assorted seafood salad

### **Spaghetti alle vongole veraci**

With fresh baby clam, garlic & tomato sauce

## MAIN

### **Crespoline ripiene (V)**

Pancakes stuffed with spinach & ricotta

### **Gamberoni del pacifico**

King prawns with lemon butter & garlic sauce, served with rice

### **Liguine all' astice**

With 1/2 lobster in garlic, wine, herbs & tomato

### **Fracosta Di Manzo Pavarotti**

Sirloin steak sautéed with garlic, herbs, brandy & green peppercorn sauce

### **Tournedos Di Bue Rossini**

Beef filet sautéed, served on toast, with liver pate, topped with madeira sauce

### **Sogliola alla griglia o mugnaia**

Dover sole grilled or with lemon sauce

*\* Main courses include 2 choices of vegetables, excluding pasta and rice dishes.*

*\*(V) Vegetarian*



## DESSERT

### **Tiramisu**

### **Creme caramel**

### **Italian apple flan**

### **Wild strawberry cheesecake**

### **Chocolate mousse**

### **Torta della nonna**

### **Fresh fruits platter**

### **A trio of minature desserts** (extra £2 supplement per person)

# Price List



## Menu 1

Guests	Price Per Person
20-29	£38
30-39	£36
40-59	£34
60-79	£32
80-99	£30
100 and over	£28



## Menu 4

Guests	Price Per Person
20-29	£44
30-39	£42
40-59	£40
60-79	£38
80-99	£36
100 and over	£34

## Menu 2

Guests	Price Per Person
20-29	£40
30-39	£38
40-59	£36
60-79	£34
80-99	£32
100 and over	£30

## Menu 5

Guests	Price Per Person
20-29	£46
30-39	£44
40-59	£42
60-79	£40
80-99	£38
100 and over	£36

## Menu 3

Guests	Price Per Person
20-29	£42
30-39	£40
40-59	£38
60-79	£36
80-99	£34
100 and over	£32

## Menu 6

Guests	Price Per Person
20-29	£48
30-39	£46
40-59	£44
60-79	£42
80-99	£40
100 and over	£38



## Additionalals



**Antipasto** - includes cured meats, olives, pepperoncini, mushrooms, anchovies, artichoke hearts, various cheeses and pickled vegetables. **(extra £6 supplement per person).**

Tea or Coffee is served with all above menus.

Drinks can be provided at request, items will be charged separately. Please contact us for more details.

All Prices include service. Please contact us for more details.

All Prices exclude VAT.

Menus can be altered at request, although rates per person may change. Please contact us for more details.

Sample of your menu choice can be given prior to the event, although a minimum party size of 100 is required. Please contact us for more details.