

EARLY BIRD

2 COURSES £12

STARTER & MAIN INCLUSIVE OF COFFEE

3 COURSES £14

ALL 3 INCLUSIVE OF COFFEE

SERVED MONDAY TO FRIDAY 5.45PM - 7.30PM

**WE ASK DINERS WHO WISH TO ENJOY EARLY BIRD TO VACATE
THEIR TABLES BY 8.30PM**

STARTERS - PRIMI PIATTI

SOUP OF THE DAY

ZUPPA DEL GIORNO V

PORTOBELLO MUSHROOM & TALEGGIO CHEESE HERB CRUST

FUNGHO CON CROSTA DI TALEGGIO V

SALMON & CRAB FISHCAKE WITH LEMON DILL MAYONNAISE

TORTINO DI SALMONE E GRANCHIO V

CHICKEN LIVER PARFAIT, SPICY ONION CHUTNEY

PASTICCIO DI FEGATO DI POLLO CON MARMELATA PICCANTE

SICILIAN SWEET & SOUR TEMPURA PRAWNS SALAD

GAMBERONI IN PASTELLA E INSALATA

(£3.00 EXTRA SUPPLEMENT)

MAIN COURSES – SECONDI PIATTI

ROAST CHICKEN WITH HERB STUFFING & HOMEMADE GNOCCHI

POLLO RIPIENO CON SALSETTA AL TIMO

ROASTED LAMB RUMP WITH ROSEMARY RED WINE SAUCE

AGNELLO AROMATICO CON SALSIA ROSMARINO E VINO ROSSO

ESCALOPE OF SALMON IN BREADCRUMBS & POTATO SALAD

SALMONE IMPANATO E INSALATA DI PATATE

LASAGNE OF COURGETTE AUBERGINE & SWEET PEPPER WITH PROVOLONE CHEESE

LASAGNE AL VEGETERIANA V

GRILLED RIB STEAK (10OZ) & GARLIC MASH WITH BLACK PEPPERCORN SAUCE

MANZO CON PATATE PURE CON AGLIO E SALSETTA AL PEPE NERO

(£3.00 EXTRA SUPPLEMENT)

DESSERTS – DOLCI

TIRAMISU AL TIA MARIA

LAYERS OF COFFEE SOAKED SAVOIARDI WITH MASCARPONE CREAM AND TIA MARIA LIQUEUR

PROFITEROLES AL CIOCCOLATO

FILLED WITH VANILLA CREAM AND SERVED WITH CHOCOLATE SAUCE

SELECTION OF HOMEMADE AUTHENTIC ITALIAN ICE CREAM

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL



**WE ARE LICENSED FOR WEDDINGS & CIVIL PARTNERSHIPS
TIE THE KNOT & PARTY THE NIGHT AWAY, ALL UNDER ONE ROOF!
SUNDAY – VENUE AVAILABLE FOR PRIVATE HIRE. PLEASE ASK FOR OUR BROCHURE**

www.enzosristorante.com