

EARLY BIRD

2 COURSES £12

STARTER & MAIN INCLUSIVE OF COFFEE

3 COURSES £14

ALL 3 INCLUSIVE OF COFFEE

SERVED MONDAY TO FRIDAY 5.45PM - 7.15PM

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

STARTERS - PRIMI PIATTI

CREAM OF MUSHROOM & TARRAGON SOUP

ZUPPA CREMOSA DI FUNGHI E ESTRAGON 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 TOMATO CHUTNEY

PASTICCHIO DI FEGATO DI POLLO CON MARMELADA PICCANTE

SICILIAN SWEET & SOUR TEMPURA PRAWNS SALAD

GAMBERONI IN PASTELLA E INSALATA

(£3.00 EXTRA SUPPLEMENT)

MAIN COURSES – SECONDI PIATTI

ROAST CHICKEN FILLET WITH HERB STUFFING ROSTI POTATOES & THYME GRAVY

POLLO RIPIENO CON SALSETTA AL TIMO

ROASTED LAMB RUMP, GRATIN BUTTERNUT SQUASH, POTATO & LEEK WITH ROSEMARY RED WINE SAUCE

AGNELLO AROMATICO CON VERDURE E SALSA ROSMARINO E VINO ROSSO

ESCALOPE OF SALMON IN BREADCRUMBS, LIME MASCARPONE & LEMON ROAST POTATOES

SALMONE IMPANATO CON MASCARPONE E PATATE AL LIMONE

LASAGNE OF COURGETTE AUBERGINE & SWEET PEPPER WITH PROVOLONE CHEESE

LASAGNE AL VEGETERIANA V

PIZZA MARGHERITA CLASSICA

HOMEMADE PIZZA TOMATO & MOZZARELLA WITH BASIL 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 SAVOIRARDI WITH MASCARPONE CREAM AND TIA MARIA LIQUEUR

PROFITEROLES AL CIOCCOLATO

FILLED WITH VANILLA CREAM AND SERVED WITH HOT CHOCOLATE

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
GET MARRIED & PARTY THE NIGHT AWAY, ALL UNDER ONE ROOF!
SUNDAY – VENUE AVAILABLE FOR PRIVATE HIRE. PLEASE ASK FOR OUR BROCHURE**

www.enzosristorante.com