

# SASSO

bar-ristorante-italiano



## SET MENU 3 COURSE MEAL ONLY £23.95pp

Only available for a group of 12 or more

### STARTERS

#### BRUSCHETTA POMODORO

Homemade toasted garlic ciabatta bread topped with ripe plum tomato, red onions and basil

#### PATÉ CIBO

Homemade duck and chicken liver pate finished with port and brandy, served with red onion marmalade and toast

#### POLPETTE ROMANO

Spicy meatballs, served in tomato sauce and herbs

#### CALAMARI FRITTI

Deep fried squid with tartar sauce and crispy salad

### MAIN COURSES

#### BISTECCA AL PEPE

28 days aged prime English sirloin steak in a red wine, pepper brandy and cream sauce

#### SALMONE E GAMBERETTI

Scottish salmon steak cooked with baby prawns, cherry tomato, garlic and butter sauce

#### RAVIOLI SPINACH

Spinach & ricotta ravioli with sundried tomato & herb butter sauce

#### POLLO PROSECCO

Chicken breast cooked in Prosecco, cream and a touch of tomato sauce with gnocchi and green beans

### DESSERT

#### PROFITEROLES

Light choux pastry buns filled with luscious sweet pastry cream with lashings of chocolate sauce

#### TIRAMISU

The ultimate Italian treat

#### GELATO BAR

Coppa Gelato