



# BOCCA

— social —

## PARTY MENU

3 COURSES

£35.00 pp

### STARTERS

#### POTTED CHICKEN LIVER PATE

*Served with onion marmalade and charred bread*

#### POLPETTE (MEATBALLS)

*Beef & Pork meatballs seasoned with chopped parsley and garlic, cooked in tomato sauce*

#### WILD MUSHROOM & TRUFFLE ARANCINI (V)

*Deep fried breaded balls of wild mushroom and black truffle risotto*

#### CAPRESE (V)(GF)

*Cow Burrata, cherry tomato & basil dressing*

#### CALAMARI FRITTI

*Deep fried floured calamari served with lemon mayo*

### MAINS

#### PAN FRIED SEABASS (GF)

*Tenderstem broccoli, new potatoes and sour tomato sauce*

#### PORCHETTA (GF)

*12 hour slow cooked pork belly, neapolitan friarielli, mash potato and meat jus*

#### LAMB CUTLETS

*Herb crusted, with tenderstem broccoli, crushed potatoes and sweet wine jus*

#### KING PRAWN LINGUINE

*Linguine pasta with Mediterranean king prawns, chilli & Italian cherry tomatoes*

#### GNOCCHI (V)

*Potatoes gnocchi, zucchini cream, scamorza cheese, basil and parmesan*

#### CHICKEN MILANESE

*Breaded chicken breast accompanied with spaghetti pasta in a spicy tomato sauce*

### DESERTS

#### TIRAMISU (V)

*Layers of lady fingers soaked in light Italian coffee, mascarpone cream & cacao powder*

#### RICOTTA & PEAR CHEESECAKE

*Traditional South Italian cheesecake*

#### SELECTION OF ITALIAN ICE CREAM & SORBET

