

Westbury Inn

Westbury-Sub-Mendip, Nr Wells, Somerset, BA5 1HA.

Tel: 01749 870875

www.westburyinn.co.uk

Italian Night

5th May 2011

Starters

Asparagi alla Parmigiana
(Asparagus served with Parmesan Cheese & Boiled Egg Dressing)

Bruschetta
(Ciabatta bread served with Tomatoes, Garlic & Red Onion)

Insalata Caprese
(Classic Mozzarella, Tomato & Basil Salad)

Bagna Cauda
(Garlic & Anchovy dip served with Focaccia, Olives & Balsamic vinegar)

Sardoncini Marinati
(Sardine Fillets marinated in lemon Juice with Onion & Garlic)

Arancini di Riso
(Rice balls stuffed with Prosciutto Ham, Mozzarella Cheese with a hint of chilli)

Mains

Peperoni imbottiti
(Classic Neapolitan stuffed and baked Peppers)

Spaghetti Aglio e Olio
(Homemade Pasta with a classic Garlic, Chilli & Olive Oil Sauce)

Orata al Cartoccio
(Sea bass baked in paper)

Pesce alla *Griglia*
(Fresh grilled Mackerel)

Scalopine di Vitello al Marsala
(An Italian classic of Veal escalopes simply cooked with Marsala)

Abbacchio alla Cacciatore
(Slow cooked Lamb)

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Desserts

Budino di Riso
(Classic Rice Pudding)

Tiramisu

Vanilla Panna Cotta with Balsamic Strawberries

Zabaione
(Classic Italian creamy dessert with Marsala Wine)

Here at the Westbury we only buy in the best raw ingredients, everything that comes out of the kitchen is made on site by our head chef Matt and commis chef Harvey we hope you enjoy your meal and we would love to hear your feedback.