

Goodwood Restaurant

Italian Theme Menu 2010
2nd February to 11th February

~~~~~ **PRIMI – Starters** ~~~~~

## ***Zuppa di Gianora***

fresh soup of the day

## ***Fungi Trifolati con Bruschetta al Pomodora***

three mushrooms with garlic, coriander and tomato toast

## ***Insalata Caprese***

Italian mozzarella, tomato and fennel salad  
with basil oil and dough balls

~~~~~ **SECONDI – Main** ~~~~~

Pesce Spada alla Griglia con la Salsa

grilled swordfish with salsa

Involtini di Tacchino con Asparagi e fettucini

turkey 'wraps' with asparagus tips, prosciutto & marsala sauce

Rotolo di Zucca e ricotta

fresh made pasta rolled with spinach, squash and ricotta

Chefs Dish of the Day

Main courses served with two additional vegetables of the day

~~~~~ **DOLCI – Sweet** ~~~~~

## ***Crostata di Pere***

a warm pear and almond tart with praline and mascarpone

## ***Panna Cotta con Abricotta***

light moulded cream served with compote of spiced apricots

## ***Zuccotto***

sponge cake soaked in liqueur finished with espresso ice cream

## ***Caffe***

coffee

***Lunch***      *3 courses*      ***£11.00***

*2 courses*      ***£9.00***



***Evening***

*3 courses*      ***£16.00***

