



Stamacchio Italiano

Italian Easter Menu

Prosecco ai petali di primavera

Prosecco with spring petals

Focaccia

Warm homemade Italian focaccia bread

Antipasti – Starters

Tortano con uova di quaglia alla coque

Traditional Easter bread stuffed with salami, pancetta and cheese topped with a soft boiled quail egg

Mortadella con radicchio, pistacchi e glassa di balsamico

Grilled Mortadella on a bed of sautéed Italian chicory topped with pistachios and balsamic vinegar glaze

Frittata Pasqualina

Spring Omelette of Kent asparagus, mushrooms, courgettes, broccoli and a wide selection of herbs from the kitchen garden (v)

Primi – Pasta Dishes

Lasagna Rossa

Handmade fresh egg lasagne layered with beef ragout, mozzarella and Parmesan cheese, garden peas, béchamel sauce and tiny fried meatballs

Calamarata con ragu' di pesce spada

Squid ring shaped pasta with swordfish, garlic, Pachino cherry tomatoes and mint

Gnocchi con ricotta, pinoli e pomodoro

Handmade potato dumplings with a creamy ricotta and tomato sauce topped with roasted pine nuts (v)

Sorbetto al mandarino

Refreshing mandarin sorbet

Secondi – Main Courses

Bistecca di agnello con pure' di patate e piselli alla menta

Lamb leg steak with Kentish mashed potatoes, minty garden peas and a rich red wine and rosemary jus

Filetto di orata al forno con pure' di fave e pomodorini arrosto

Baked sea bream fillet on a broad bean puree with roasted Pachino cherry tomatoes and Kentish new potatoes

Uova in camicia con asparagi, Parmigiano e crostini di pane

Poached local free range eggs on a bed of Kentish asparagus with Parmesan cheese shavings and rustic croutons (v)

Dolci - Desserts

Pastiera

Traditional Neapolitan Easter cake with ricotta, orange flower water, cooked wheat and candied fruit

Salame di Cioccolato

Chocolate Salame made with our homemade dark chocolate and crushed biscotti served with whipped cream

Colomba Pasquale con salsa al mascarpone

Traditional dove shaped Easter Cake topped with pearl sugar and almonds and served with mascarpone sauce

Caffe' e cioccolatini

Italian coffee and petit four

*Some of our dishes may contain nuts or traces of nuts. If you have any allergies please ask your waiter for advice
(v): dishes suitable for vegetarians (gf): dishes suitable for gluten intolerants*

Easter Menu £ 45 pp