

the Italian

Fine food prepared by Italians and served by Italians



Graduation Dinner Menu : 2009 - £27.95 per person

Starters ~

Zuppa

Homemade minestrone soup with fresh tomato, chunky seasonal vegetables and short pasta.

Pate Di Fegato

Our own chicken liver pate, served with toasted ciabatta and a cranberry sauce.

Insalata Caprese

Layers of juicy mozzarella and ripe tomato topped with fresh basil and sat on a radicchio salad.

Dressed with sea salt, cracked pepper, extra virgin olive oil and pesto.

Funghi Alla Mediterranea

Plump fresh mushrooms, stuffed with gorgonzola, basil and breadcrumbs. Dusted with parmesan and slowly oven baked with garlic butter.

Main Courses ~

Tagliata Ai Pepe Verde

Succulent Aberdeen Angus sirloin steak chargrilled to your liking with the chef's pepper sauce.

Branzino Alla Pignoli

Fillet of seabass topped with a pine nut crust. Served with a pea puree.

Pollo Al Saltimboca

Butterflied chicken breast topped with sage, prosciutto, mozzarella and cooked with a marsala sauce.

Vitello Ai Funghi

Escalope of veal, pan fried with a wild mushroom and cream sauce.

Ravioli Alla Zucca

Handmade ravioli stuffed with butternut squash and ricotta cheese.

Served in a cherry tomato and mascarpone sauce.

Sweets ~

Panna Cotta

Our hand made panna cotta is made with fresh cream, speckled with vanilla and served with a rhubarb compote.

Torta Tirimisu

Handmade with layers of savoiardi biscuits soaked in espresso, sweetened mascarpone cream and dusted with a rich cocoa powder.

Fondante Di Cioccolato

Chocolate fondant baked in the oven and served hot with a liquid centre.

Sweetened double cream sauce. {This dessert takes ten minutes}

Profiteroles Nero

Choux pastry parcels filled with fresh cream and served in a rich dark chocolate sauce.

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Please note that for parties of Seven people or more there will be a discretionary 10% service charge