

PARTY
SICILIAN STYLE!



INTRODUCING OUR BRAND NEW PARTY MENU!

OFFERING A UNIQUE PARTY VENUE, A TAVOLA IS THE PERFECT PLACE TO CELEBRATE YOUR SPECIAL OCCASION. WITH A 3 COURSE AUTHENTIC SICILIAN FEAST SERVED TO YOUR TABLE FOR YOU TO SHARE & ENJOY, ALL YOU NEED TO DO IS INVITE YOUR FAMILY & FRIENDS AND LEAVE THE REST TO US!

THE FEAST ITSELF INCLUDES SOME OF OUR BEST SELLING DISHES AND HAS BEEN CREATED TO GIVE YOU A TASTE OF A TRUE SICILIAN CELEBRATION. ANY ALLERGIES/DIETARY REQUIREMENTS CAN BE CATERED FOR.

OUR PARTY MENU IS AVAILABLE FOR PARTIES OF 20 OR MORE AND IS SERVED IN OUR NEWLY REFURBISHED UPSTAIRS DINING AREA.

£40PP WITH A £10PP NON - REFUNDABLE DEPOSIT PAYABLE UPON BOOKING. TO BOOK YOUR PARTY OR FOR MORE INFORMATION, PLEASE EMAIL US AT INFO@ATAVOLANEWMILLS.CO.UK.

PARTY MENU

STARTERS

OLIVE SICILIANE (VG) (GF)

LARGE SICILIAN GREEN OLIVES (STONE IN) DRESSED IN SALMORIGGHIU*

PANIELLI SICILIANI (VG) (GF)

TRADITIONAL SICILIAN STREETFOOD FROM PALERMO. DEEP FRIED CHICKPEA FRITTERS, SICILIAN SEA SALT & FRESH LEMON

SFINCIUNE

AN ANCIENT STREETFOOD FROM PALERMO. FOCACCIA BREAD BAKED WITH TOMATO SAUCE, ANCHIOVIES, ONIONS, SICILIAN RAGUSANO DOP CHEESE & DRIED OREGANO. TOPPED WITH BREADCRUMBS & EVOO*

ARANCINE (V)

TRADITIONAL SICILIAN STREETFOOD. DEEP FRIED BREADED RICE BALL. FILLINGS CAN VARY - ALWAYS A VEGETARIAN OPTION AVAILABLE.

PRIMI E SECONDI

CASARECCE ALLA NORMA (V) (VG)

SHORT PASTA TWISTS IN A RICH TOMATO SAUCE WITH FRIED AUBERGINES. TOPPED WITH FRESH MINT & SALTED RICOTTA

PASTA AL RAGU DI CARNE

FRESH HOMEMADE PASTA WITH A SLOW COOKED MEAT RAGU

SPAGHETTI GAMBERI A TRAPANISI (V)

LONG THIN PASTA WITH PEELED KING PRAWNS IN A TRAPANISI PESTO OF FRESH LOCAL CHERRY TOMATOES, ALMONDS, GARLIC, CHILLI & FRESH MINT

SASIZZA ALLA BRACE (GF/DF)

CHARGRILLED SICILIAN PORK & FENNEL SAUSAGE DRESSED IN SALMORIGGHIU*

SWORDFISH MESSINESE (GF/DF)

CHARGRILLED SWORDFISH STEAK TOPPED WITH TOMATOES, DRIED OREGANO, CAPERS & OLIVES

SPITINI DI POLLO (MAY CONTAIN NUTS)

BREADED BRITISH CHICKEN ROLLS FILLED WITH SICILIAN SALAMI & DOP RAGUSANO CACIO CAVALLO CHEESE. SERVED WITH A RICH TOMATO SAUCE

SIDE DISHES

PATATI U FURNU (V/VG/GF/DF)

SICILIAN STYLE ROAST POTATOES BAKED WITH WHITE WINE, ONIONS, ROSEMARY & SICILIAN EVOO*

VERDURA MISTA (V/VG/GF/DF)

CHARGRILLED & OVEN ROASTED PEPPERS, COURGETTES & AUBERGINES DRESSED IN SALMORIGGHIU*

INSALATA DI RUCOLA (V/VG/GF/DF)

FRESH ROCKET SALAD LEAVES, CHERRY TOMATOES & SAUTEED SWEET ONIONS DRESSED IN SALMORIGGHIU*

***EVOO** - IS EXTRA VIRGIN OLIVE OIL AND OURS COMES FROM A FAMILY RUN FARM IN AGRIGENTO

***SALMORIGGHIU** - IS A DRESSING OF EVOO, LEMON, GARLIC, SICILIAN OREGANO, SEA SALT & PEPPER AND IS A TYPICAL SICILIAN DRESSING SUITABLE FOR MEAT, FISH & VEGETABLES

DOLCI

CANNOLO SICILIANO (N)

THE FAMOUS SICILIAN DEEP FRIED DARK BITTER BISCUIT SHELL MADE WITH SICILIAN MARSALA WINE & COCOA FILLED WITH FRESH, SWEET SICILIAN SHEEP'S RICOTTA. CHOOSE FROM THE FOLLOWING:

*CLASSIC SWEET RICOTTA & TOPPED WITH CHOCOLATE CHIPS & CANDIED ORANGE PEEL

*PISTACHIO FLAVOURED SWEET RICOTTA TOPPED WITH PISTACHIO (N)

*DARK CHOCOLATE FLAVOURED SWEET RICOTTA TOPPED WITH HAZELNUTS (N)