

AT **GETTI**, WE BELIEVE RECIPES THAT HAVE STOOD THE TEST OF TIME, REFINED BY THE PALATES OF MANY GENERATIONS, ARE WORTH RESPECTING AND RENEWING.

THIS IS WHY WE ENCOURAGE OUR CHEFS TO TAKE ADVANTAGE OF ITALY'S HUGE REGIONAL CULINARY HERITAGE AND INVITE THEM TO RECREATE THE TASTES OF THEIR CHILDHOOD.

OUR CURRENT EXECUTIVE CHEF IS GIULIO ROSSI FROM TUSCANY



## PARTY MENU

2 COURSES £ 20.50

3 COURSES £ 24.50

### STARTER CHOICE OF

#### MINISTRONE

Freshly made vegetable soup V

#### CALAMARI FRITTI

Fried calamari with tartare sauce

#### SELEZIONE DI SALUMI

A selection of Italian cold meats

#### ROTOLINO DI VERDURE E MOZZARELLA

Mozzarella cheese wrapped with grilled vegetables V

### MAIN COURSE CHOICE OF

#### GNOCCHI ALLA SORRENTINA

Gnocchi with tomato, mozzarella cheese and basil V

#### TAGLIATELLE ALLA BOLOGNESE

Tagliatelle bolognese

#### INVOLTINO DI POLLO ALL'EMILIANA

Stuffed breast chicken with ham and mushroom sauce

#### FILETTO DI BRANZINO ALL'ISOLANA

Fillet of sea bass with onion, potatoes and cherry tomatoes

### DESSERT CHOICE OF

#### TIRAMISU`

Traditional tiramisu`

#### FRAGOLE CON GELATO

Strawberry with ice cream

#### PANNA COTTA AI FRUTTI DI BOSCO

Panna cotta with fruits of forest

V Suitable for vegetarians

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