

La Corte's Italian Afternoon Tea

£14.95 per person

You will be served taster portions of all of the following!

Home-made soup with crostini and home-made ciabatta slice *V*

Bruschetta classica *V*

Chopped tomatoes with garlic, drizzled with extra virgin olive oil, a sprinkling of our mamas oregano and torn basil leaves

Mini Italy caprese salad stick *V*

Mozzarella cheese cushioned between two cherry tomato halves with torn basil leaf served on a cocktail stick

Sicilian arancini

Originating from Sicily these delicious stuffed rice balls, coated with breadcrumbs, which are fried are usually filled with salami, ham, ragù, mozzarella, and peas.

V Vegetarian option available

Italian panini

Chef's hand-made panini of the day will be served on home-made ciabatta bread

V Vegetarian option available

Italian olives *V*

Ramekin of Green and black Italian olives seasoned with garlic, chilli and extra virgin olive oil

Panelle with home-made chutney *V*

Panelle are Sicilian fritters made with chick peas and flour. They are a popular street food in Palermo! We serve ours with Chef Dario's home-made chutney.

Chef's home-made tiramisu *V*

Originating from Venice, this popular coffee-flavoured Italian dessert is made with finger sponges dipped in espresso coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese and topped with chocolate shavings!

Milk chocolate Italian profiterole *V*

A sweet moist choux pastry ball filled with white chocolate and fresh cream and coated with milk chocolate cream sauce - a little piece of heaven!

Strawberries with balsamic *V*

Fresh strawberries with an exquisite sweet Modena balsamic dipping sauce

Sicilian Cannoli *V*

Cannoli is an Italian pastry dessert of the Sicily region. The singular is cannolo, meaning "little tube", and this sweet pasty is filled with ricotta blended with vanilla and whipped cream. Partly dipped in milk chocolate with a cherry on top!

Served with Cappuccino/latte/espresso/regular coffee or a pot of tea or hot chocolate with fresh cream and marshmallows

Add a glass of prosecco for £4 extra

To book call Tel: 01772 453552. Served Tue-Sat, Noon till 2pm

Booking essential at least 1 day in advance. A £5 non-refundable deposit is required when making your reservation. Minimum of two people. Please note dishes may be subject to change. Please enquire on arrival for today's selection.