

EASTER WEEKEND MENU

2nd – 5th APRIL 2020

NIBBLES

Broad bean & artichoke dip 7.5

Black grape focaccia 7/11

Smoked almonds 6

Marinated Taggiasca olives 7

PASTA

Gnocchetti Sardi, wild garlic pesto, toasted almonds
portion for 2/20

SALADS

Serve 2-3 pax

Burrata, grilled asparagus & radicchio 25

The Rainbow salad of roasted veggies, pine nuts

Grilled fennel, fregola & red onion, juniper

Roasted Romano peppers, whipped feta & cashew pesto



THE DELI, by ALBI ISON CATERING
www.albiisoncatering.com

MAIN ROASTY BITS

Slow roasted lamb shank, red wine & rosemary 22

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HG Walter beef fillet, gravy

200gm/28. 500gm/65

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Pistachio & herb crusted salmon

500gm/35

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Swiss chard, ricotta & red pepper pie, filo

SML serves 2 pax/16

LRG serves 4-5 pax/28

SIDES

Caramelised fennel mash

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Baked polenta, rosemary

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Green beans, salsa verde

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Roasted carrots, orange & honey



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SOMETHING SWEET

Lemon ricotta tart

slice serves 2 pax/11
whole tart serves 10/50

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Hot cross buns

Pack of 4/12

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Italian Colomba

28.5

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Chocolate nemesis, crème fraîche

serves 2-3 pax/16

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