

Celebration Menu

MAINS

STARTERS

Homemade soup of the Day or Minestrone Soup (V)

Served with homemade bread and butter

Caprese (V)

Mozzarella and tomatoes
topped with basil oil

Homemade Pate

Served on a slice of toasted bread with caramelised onions
and a touch of sea salt

Mozzarella in Carrozza (V)

Mozzarella sticks deep fried and served with a chilli
and tomato dip

Bruschetta (V)

Served with tomatoes, basil and a touch of
balsamic glaze

Cozze al Vapore

Mussels in a white wine and cream sauce or chilli tomato sauce
with garlic bread

Risotto

Chicken breast with mushrooms, asparagus,
white wine, garlic and cream or

Mushrooms with white wine and cream (V)

Pollo Milanese

Breaded chicken breast, pan fried and served with penne arrabbiata

Pasta

Pick your pasta – Penne, Spaghetti or Linguine

Pick your Sauce – Carbonara, Bolognese, Arrabbiata (V), Norcina, Napoli
Gluten free pasta available

Pizza Margherita (V)

Pick any 2 Meat or vegetable toppings of your choice

Burgers

8oz Beef Burger

Chicken Milanese Burger

Both served with lettuce, tomato, onion and chips.

Add cheese - £1.10 Add bacon - £1.40

Merluzzo

Hand cut fillet of skinless haddock either breaded or battered
served with chips and our own tartar sauce

Bistecca (£8 supplement)

9oz Sirloin Steak grilled to your liking served with potatoes and veg or chips.
Garnished with beef tomato and mushroom

Branzino (£5 supplement)

Fillet of seabass, king prawns seared in a chilli, garlic and white wine sauce
served with potatoes and veg

Mezzo Mezzo

Half a pizza and half a pasta to share from the above
Pizza/pasta options

DESSERTS

Homemade Tiramisu

Traditional Italian dessert

Porelli Vanilla Ice Cream

with a choice of Strawberry, Caramel or Chocolate sauce

Sticky Toffee Pudding

Served with a scoop of ice cream or pouring cream

Cheesecake of the Day

Served with ice cream or pouring cream
(please ask your server)

Homemade Warm Nutella Brownie

Served with ice cream or pouring cream

Chocolate Fudge Cake

Served with ice cream or pouring cream

Available for birthday parties, anniversary parties and work events. For parties of over 15+ only

EAT ALIANO

HAMILTON

Please have a look at our Celebration Menu,
items on the menu may be changed to suit your party (this may incur an additional cost).

Please let us know if anyone in your party has any dietary requirements or allergies.
Gluten free options are available.

2 courses - £25.95

3 Courses - £30.95

We are happy to have Prosecco, wine and/or bottles of water on your table for arrival
which will be added to the final bill.

We can personalize your menu for any occasion and can be printed with/without prices.
£10 non-refundable deposit required per person at time of booking.

Please note that all dishes are subject to change

We are here to help, if there is anything we can do to make your Celebration more special,
please do not hesitate to ask and we will do our best to make it an occasion to remember.