

Primi

Bruschetta

Toasted Sour Dough With Fresh, Fruity Roma Tomatoes, Garlic, And Basil. Topped With Extra Virgin Olive Oil And Sea Salt. (Ve)

Mozzarella Arancini

Crispy And Golden Sicilian Rice Balls, With A Creamy, Herby Mozzarella Filling. Served With A Fragrant Thyme-Infused Tomato Coulis. (V and GF option available)

Caprese Salad

A Classic Dish Of Heritage Tomatoes, Creamy Mozzarella, Aromatic Basil, And A Drizzle Of Olive Oil. (Ve)

Potato And Parmesan Croquettes

Served With Chef's Special Sweet Pepper Tapenade, Topped With Fresh Basil.
(V, GF option available)

Chicken Involtini

A Delicate And Flavourful Roulade Of Minced Organic Chicken Breast, With Aromatic Spices, Almonds, And Pistachios. Served On A Bed Of Spicy Tomato Tapenade (GF option available).

Polpetta Di Ricciola

Light And Flakey Fish Cakes, Baked With Fresh Herbs. Served With Mint And Courgette Salsa, And A Mint Garnish (GF option available).

Secondi

Chef's Pulled Beef Ravioli

Fresh Ravioli Stuffed With Slow-Cooked Herby Pulled Beef In A Spiced Tomato Sauce.
Served With A Zingy Garlic & Basil Drizzle.

Chef's Okra Ravioli

Delicate And Buttery Fresh Ravioli With A Herby Okra Filling, Bathed In A Spicy, Thyme-Infused Tomato Sauce. Served With A Tantalizingly Tangy Garlic, Lemon & Basil Drizzle. (V)



Ossobuco Ala Milanese

This Italian Classic Is A Hearty Dish Of Slow-Cooked Beef Shank Braised In White Wine And Broth, Topped With A Zesty Gremolata. Served With Chef's Special Basmati Rice.

Beef Conchiglioni

Large Pasta Shells Filled With Tender Minced Beef, Imbued With Aromatic Spices. Baked In A Cinnamon-Infused Tomato Sauce And Topped With Light Mozzarella Cheese.

Spinach & Ricotta Conchiglioni

A Classic Italian Dish Of Tender Conchiglioni Filled With Spinach And Ricotta. Baked In A Cinnamon-Infused Tomato-Based Sauce. Topped Grated Mozzarella. (V)

Citrus Roast Chicken

Succulent And Tender Chicken Thighs Roasted To Perfection In A Zingy Citrus Sauce, Infused With Aromatic Herbs And Spices. Served With Chef's Special Basmati Rice.

Spezzatino Di Manzo

A Warming Italian Stew Of Slow-Cooked Beef And Mediterranean Veg. Served With A Generous Wedge Of Freshly Baked Sourdough.

Spezzatino Con Bamje

A Fragrant Okra Stew With Fresh Tomatoes, Onion, Garlic & Cilantro. Served With Chef's Special Basmati Rice. (Ve)

Baked Cod

A Light, Flakey Fillet Of Cod Imbued In The Bold Flavours Of The Mediterranean, Baked To Perfection. Served With Stone-Baked Baguette, Garnished With A Sprinkle Of Fresh Parsley.

Dolci

Tiramisu

A Classic Italian Dessert Of Ladyfingers And Creamy Layers Infused With Coffee. Topped With A Generous Sprinkle Of Dark Chocolate Flakes. (V)

Chef's Special Chocolate Mousse

A Moorishly Rich And Airy Whipped Chocolate Mousse, Topped With A Generous Sprinkle Of Dark And White Chocolate Flakes, Garnished With An Almond Tuile. (V)

To learn more about my services or to book me for your next event,
get in touch - info@maggies-kitchen.com