

## Reading a menu

Class objective: I will read a menu.

Concept A: Read the menu



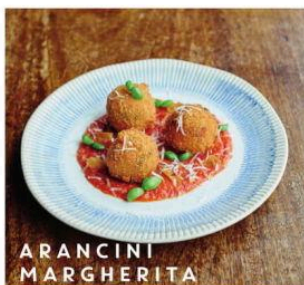
FANTASTIC FRIED GNOCCHI



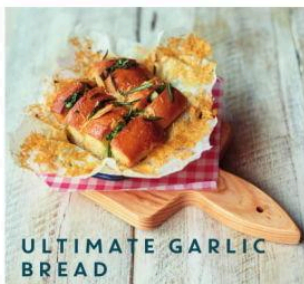
RAVIOLI FRITTI



SPICY MEATBALLS



ARANCINI MARGHERITA



ULTIMATE GARLIC BREAD

# ANTIPASTI

(Starters)

## OUR FAMOUS PLANKS

### JAMIE'S EPIC PLANK

Italian spiced chicken wings, lamb meatballs, grilled tiger prawns, crispy gnocchi with herby cheese fonduta, parmesan & seeded cracker bread, rainbow slaw & pickles

₹465 FOR ONE & ₹930 FOR TWO TO SHARE

### VEGETARIAN PLANK

Chargrilled vegetables marinated in garlic & herb oil with mini buffalo mozzarella, tomato & ricotta crostini, veggie parmesan, chilli jam, seeded cracker bread, pickles & olives

₹365 FOR ONE & ₹730 FOR TWO TO SHARE

## NIBBLES

### HOMEMADE FOCACCIA

Served with sun-dried tomato & black olive tapenade ₹225

### ULTIMATE GARLIC BREAD

Warm artisan buns, herby garlic butter, vegetarian parmesan & rosemary ₹225

### FANTASTIC FRIED GNOCCHI

Fontal potato gnocchi with parmesan fonduta & crispy sage ₹285

### TOMATO BRUSCHETTA

Slow-roasted cherry tomatoes, whipped ricotta, basil & extra virgin olive oil ₹315

### WILD MUSHROOM BRUSCHETTA

Seared mushrooms with ricotta, garlic & thyme, served on toasted ciabatta ₹315

### RAVIOLI FRITTI

Fried three-cheese ravioli with a spicy sicilian tomato sauce ₹345

### ARANCINI MARGHERITA

Crispy tomato & mozzarella risotto rice balls with spicy arrabbiata sauce ₹365

### SPICY MEATBALLS

Pork & fennel meatballs in sicilian tomato sauce with parmesan & toasted ciabatta ₹365

### CHICKEN MILANESE BITES

With fiery arrabbiata sauce ₹395

### CRISPY SQUID

Fried with chilli, garlic & parsley, with garlicky mayo for dipping ₹455

### SPICED CHICKEN WINGS

Sticky chicken wings with a crunchy fennel & apple salad ₹465


### GARLIC & CHILLI PRAWNS

With chilli, garlic butter, ciabatta, parsley & garlic buns ₹625

### SOUP OF THE DAY

With homemade focaccia ₹250

PLEASE ADVISE US OF ANY ALLERGIES OR INTOLERANCES

 Vegetarian

1. **Introduction**

2. **Background**

3. **Method**

1. **Study Design**
2. **Study Population**
3. **Study Variables**

4. **Results**

1. **Descriptive Statistics**
2. **Univariate Analysis**
3. **Multivariate Analysis**

5. **Conclusion**

1. **Summary of Findings**

6. **Discussion**

7. **Limitations**

8. **Conclusion**

9. **References**

1. **Study Design**
2. **Study Population**
3. **Study Variables**

10. **Appendix**

1. **Introduction**

2. **Background**

3. **Method**

1. **Study Design**
2. **Participants**
3. **Intervention**

4. **Results**

1. **Primary Outcome**
2. **Secondary Outcome**
3. **Subgroup Analysis**

5. **Conclusion**

1. **Summary**

6. **References**

7. **Appendix**

8. **Supplementary Materials**

9. **Notes**

1. **Notes**
2. **Notes**
3. **Notes**

10. **References**

1. **Introduction**

This document describes the system architecture and the components of the system.

2. **System Architecture**

- 1. **System Overview**
- 2. **System Components**
- 3. **System Flow**

3. **System Flow**

- 1. **System Flow Diagram**
- 2. **System Flow Description**
- 3. **System Flow Details**

4. **System Details**

- 1. **System Details Description**

5. **Conclusion**

This document describes the system architecture and the components of the system.

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6. **Appendix**

- 1. **Appendix A**
- 2. **Appendix B**
- 3. **Appendix C**

7. **References**