



COOKS IN CASE PRESENT

A CASA

POP-UP ITALIAN RESTAURANT

MENU 2: TERRA E MARE

FRIDAY 1 DECEMBER



THE KITCHEN GARDEN CAFE
17 YORK ROAD, KINGS HEATH,
BIRMINGHAM B14 7SA

WELCOME APERITIVO

Aperol spritz, campari orange or prosecco.

ANTIPASTO

Burrata con cipolle caramellate e focaccia al pomodoro (V)

Creamy burrata cheese with caramelised onion and homemade tomato focaccia.

PRIMO PIATTO

Timballo con zucca e noci (V)

Rustic timballo (pasta bake) with the smoky flavours of roasted butternut squash and walnut combined with scamorza, parmesan and béchamel sauce or

Lasagna al forno con salmone e zucchine

Delicious homemade salmon and courgette lasagne. Valentina's speciality.

CHEF'S TASTER

A surprise taster of the day from our chefs (V)

SECONDO PIATTO

Gateau di patate e funghi trifolati (V)

This creamy potato gratin stuffed with herby garlic mushrooms and an egg glazed breadcrumb and parmesan crust is a classic of Bari Old Town, served with green salad leaves

or

Seppie ripiene

Cuttlefish (or squid) stuffed with bread, egg, pecorino romano, capers, parsley and garlic, flavoured with white wine, olive oil and cherry tomatoes

or

Stufato di pollo con prugne - recipe by Valentina's papà Roberto (DF, GF)

Organic chicken stew, richly flavoured with prunes, onion and cinnamon and served with a quenelle of potato, capers and oregano.

DOLCE

Cartellate pugliesi al vincotto e al miele (V)

A Puglian Christmas tradition - beautiful rose-shaped, fried pastries, one glazed in vincotto syrup and one in honey. Exquisite!

or

Piatto di quattro formaggi con marmellate e miele (V, GF)

Tasting board of 4 Puglian cheeses with honey and homemade chutney.

FOUR COURSES PLUS CHEF'S TASTER AND APERITIVO: £35

Coffee: Espresso £2 | Digestivo: Grappa £3.50, limoncello £2.95

V vegetarian | DF dairy free | GF gluten free