

# Pengenna Pizza & Prosecco Night

## The Main Event - All pizza's are topped with 100% mozzarella

- Cheesy garlic bread with fresh rosemary and Cornish sea salt
- Classic Margherita with homemade tomato sauce and 100% mozzarella
- Cornish Salami (from award winning Deli Farm Charcuterie) dressed with fresh rocket
  - Roasted chicken with sun dried tomatoes on a pesto base
    - Middle Eastern lamb ragout with crumbled feta
- Prosciutto ham with San Marzano tomatoes and dressed with fresh basil
  - Ruby curry - tomato curry base with spinach, red onions and roasted chicken
- Fiorentina - garlic and tomato base with spinach, Parmesan and topped with a St Ewe egg
  - Mushroom, red onions and sun dried tomatoes on a pesto base
- Fire roasted red peppers with black olives, capers - topped with chilli oil and oregano

Gluten free bases and vegan cheese will be available

## The Sweet Bit

- New York cheesecake topped with a homemade lemon curd
- Boddingtons raspberry bakewell tart with clotted cream and fresh seasonal fruit
- Gluten free brownie served with clotted cream and fresh seasonal fruit