

# PRESS RELEASE



FOR IMMEDIATE RELEASE

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## A TASTE OF ITALY COMES TO YEOVIL!

On Monday 8<sup>th</sup>, Tuesday 9<sup>th</sup> and Thursday 11<sup>th</sup>, a taste of Italy will come to Yeovil College's Da Vinci Restaurant as the Hospitality students present three special lunches as part of Pasta Week celebrations.

From 12 noon until 1 pm on Monday, Tuesday and Thursday, the Level 2 Professional Cookery and Food and Drink Service students will be offering a three course meal of Italian specialities for just £6 per person. All of the dishes are made from high quality and locally sourced ingredients and prepared in the College's professional-standard kitchens.

The delicious dishes on offer include linguine al pesto Genovese (linguine with basil pesto), merluzzo cotto con capelled'angelo al nero di sepia (roasted cod with squid ink pasta and confit tomatoes), pollo con olive (braised chicken with olives and lemons) and lasagne. Desserts include panacotta and torta di zucca gialla (pumpkin tart with vanilla ice cream).

Hospitality lecturer Steven Lowrie will be supervising and supporting the front of house students during each service. He said "*The aim of this event, like all the events at the Da Vinci, is to give our students the opportunity to create a variety of dishes and gain experience as part of their qualification. Many of them already have part-time employment at local restaurants, but events such as this give them a chance to do something which may be a bit different. Our events are always popular with the staff and general public and we look forward to welcoming customers during Pasta Week at the Da Vinci.*"

The next event at the Da Vinci will be a charity fundraising event on Thursday 1<sup>st</sup> April 2010.

For more information or to book a table, please visit [http://www.yeovil.ac.uk/davinci\\_restaurant.htm](http://www.yeovil.ac.uk/davinci_restaurant.htm) or call 01935 845341.

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### **Notes to Editors**

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### **Pasta Week Menu**

#### Starters

Minestra (Minestrone soup)  
Linguine al pesto Genovese (Linguine with basil pesto)

## Main Courses

Escalope del porco Milanese (Pork escalope Milanese)

Merluzzo cotto con capelled'angelo al nero di sepia (Roasted cod with squid ink pasta & confit tomatoes)

Pollo con olive (Braised chicken with olives & lemons)

Lasagne al forno (Lasagne with Mediterranean vegetables)

## Desserts

Panacotta (Cooked cream with fruit coulis)

Torta di zucca gialla (Pumpkin tart with vanilla ice cream)