

PRIVATE PARTY FOOD MENU

Luxury Food options to compliment your exclusive reservation.

3 Course Mid-Week Celebration Menu - £24.95 Sunday to Thursday

Includes

- · 3 Course Set Menu
- · Private dining (if required)
- · Decorational Service Includes a personalised banner and ballons
- · Complimentary limoncello or Amaretto Available Monday Thursday all day and night

STARTERS

HOMEMADE GARLIC BREAD

WITH MOZZARELLA

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ANTIPASTI BOARD

WITH SICILIAN OLIVES, HONEY OLIVE OIL, DOLCE LATTE, ITALIAN HAMS, AND SALAMI WITH OUR HOMEMADE BREAD

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BRUSCHETTA

HOMEMADE TOASTED BREAD, CHERRY TOMATOES, RED ONION, GARLIC, BALSAMIC & BASIL

MAINS

ITALIAN MEATBALLS

WITH HOMEMADE SPAGHETTI

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PARPADELLE (CAMPANIA)

WITH FRESH TOMATO, BASIL & PECORINO (SERVED ROOM TEMPERATURE)

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NDUJA PACCHERI (CALABRIA)

WITH ITALIAN SAUSAGE, NDUJA, PARMESAN & CHILLI

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BURRATA & FIG SALAD (PALERMO)

TOSSED IN OUR VEGAN SAGE BUTTER SAUCE.

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MUSHROOM PIZZA (CAPRIS)

WITH HAM & SALAMI

DESSERTS

TRADITIONAL TI RAMISU

WITH A PISTACHIO CREAM

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PISTACHIO AND ALMOND TART

SERVED WITH OUR HOMEMADE COCONUT GELATO

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NUTELLA AND RICOTTA RING

WITH VANILLA GELATO