



PRIVATE PARTY FOOD MENU

Luxury Food options to compliment your exclusive reservation.

Pizza Buffet

We are the first in Maidstone to bring authentic, traditional Neapolitan pizzas from our pizza oven direct from Naples. We make the dough from scratch and leave to rest for over 30 hours and then cook in our artisan ovens at 450° to give the most authentic, amazing pizza experience.

These are now available for private parties along with our homemade garlic bread & bruschetta.

All ingredients direct from Naples:

Marinara

Tomato, oregano, garlic, basil, extra virgin olive oil

Margherita

Tomato, fior di latte cheese, basil, parmesan cheese, olive oil

Napoletana

Tomato, fior di latte cheese, black olives, capers, garlic, anchovies, basil, extra virgin olive oil

Triple Mushroom

Tomato, fior di latte cheese, king oyster mushroom, oyster mushroom and champignon mushrooms

Nduja

Tomato, fior di latte cheese, Neapolitan sausage, salami, nduja spicy sausage, basil extra virgin olive oil

Parma Ham & Burrata

Tomato, fior di latte cheese, Parma ham, burrata, basil, extra virgin olive oil

(GLUTEN FREE & VEGAN OPTIONS AVAILABLE)

DEAL

Pizzas to serve 30 guests 350

Pizzas to serve 50 guests 595

The pizzas will be brought out in stages every 10 minutes over 50 minutes to give a constant flow of hot food and the pizzas will be sliced ready for sharing