



# Option 1

## 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

## Option 2

### Fork Buffet

Our homemade rigatoni pasta made from our Italian kitchen being Nonna Fifi's recipe from the 1940's  
*Sauces:*

*Homemade penne  
with short rib ragu (From Tuscany)*

*Homemade penne  
with fresh tomato, basil and garlic (From Campania)*

*(Also available for vegans and gluten-free)*

*350 for 30 People  
650 for 50 People*

Includes mixed Italian salad and homemade bread

If these options do not suit your budget, pastas can also be ordered separately from our menu and can be mixed & matched.

## Option 3

### Finger Buffet

£14.95 A head for groups of up to 30 people

*Warm Scones with Jam & Clotted Cream*

#### ***Selection of Finger Sandwiches***

*Ham & Tomato / Kentish Brie & Cranberry / Free Range Egg Mayo / Cucumber  
Smoked Salmon & Cream Cheese En Croute  
Homemade penne with fresh tomato, basil and garlic (From Campania)*

#### ***Selection of Mini Desserts***

*Black Forrest Gateaux / Banoffee Pie / Crème Brulee Served with Candy Floss  
& Fruit Smoothie)*

#### ***Loose Leaf Tea***

*English Breakfast / Earl Grey / Assam / Lapsang Souchong / Ceylon Please note  
That all Sandwiches & Mini Desserts are Subject to Change*

*Gluten-Free and Vegan options Available*

***Special Deal for Groups of 30 Guests - £400***

***Special Deal for Groups of 50 Guests - £650***

## Option 4

### Canapés Buffet

£14.95 A Head For group up to 30 People

**Citrus-cured cherry tomatoes**  
with basil bocconcini (V)

**Beef tartare cones**  
with truffle pecorino

**Smoked salmon**  
lemon cream cheese roulade

**Dorset crab arancini**  
with lemon and dill relish

**Chicken satay**  
with peanut sauce and green onion

**Falafel bites**  
with sumac yogurt (v)

**Southern fried chicken**  
with maple Carissa mayo

**BBQ pulled pork sliders**  
With jack cheese, and coleslaw

**Buttered fish and chips**  
with tartar sauce

**Thai-style prawn skewers**  
with sweet chili dipping sauce

**Special Deal for Groups 30 Guests – £400**  
**Special Deal for Groups 50 Guests – £650**

# Option 5

## 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

~O~

#### **ANTIPASTI BOARD**

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

~O~

#### **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)

~O~

#### **NDUJA PACCHERI (CALABRIA)**

WITH ITALIAN SAUSAGE, NDUJA, PARMESAN & CHILLI

~O~

#### **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

# Option 6

## Private Dining Sunday – Friday £35pp Saturday £45pp

### Starters

#### **Prawn Cocktail**

(can be made Gluten-free upon request)  
Marie Rose Sauce with Shredded Lettuce & Brown Bread

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#### **Chicken Liver Pate**

(Can be made Gluten-free upon request)  
With Chilli Jam & Warm Homemade Bread

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#### **5 Root Vegetable Soup**

(Can be made Gluten-free upon Request)  
Onion Bhaji & Homemade Bread

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#### **Tomato. Olive & Basil Bruschetta**

(Vegan)  
With Balsamic Dressing

### Desserts

Homemade Pistachio Tart  
With Vanilla Bean Ice Cream

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Sticky Toffee Pudding  
With Warm Caramel Sauce & Vanilla Bean Ice Cream

~o~

#### **Babba Rum Sponge Cake**

Toffee Biscuit Base With Vanilla Bean Ice Cream,  
Glazed Bananas & Chocolate Toffee Fudge sauce

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#### **Selection Of Homemade Gelato**

Salted Caramel, Fior Di latte & Pistachio

~o~

#### **Vegan Berry Paulova**

### MAINS

#### **Sirloin Of Beef**

Roasted Shallots, Fondant Potato & Green Veg Bundle

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#### **Seared Chicken Breast**

Fondant Potato, Green Veg Bundle & Mushroom Stroganoff Sauce

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#### **MuMu Burger Beef Burger**

with Lettuce, Tomato, Smoked Cheese & BBQ Mayo with Chips

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#### **Pan-Fried Fillet of Salmon**

with Fresh Water Prawns (Can be made Gluten Free on Request) Served with Crushed New Potatoes, Buttered Spinach & a Chardonnay Dill Fish Velouté

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#### **Vegan MuMu Murger**

Vegan Falafel Patty, Vegan Cheese, BBQ Sauce & Vegan Mayo with Chips & Vegan Slaw Vegan Mayo with Chips & Vegan Slaw

# Option 7

## 3 Course Celebration Menu – £35pp

### STARTERS

#### **SHELL ON KING PRAWNS**

IN A WHITE WINE, GARLIC, AND CHILLI SAUCE

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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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#### **BURRATA**

WITH CHERRY TOMATOES, BASIL, AND A  
GARLIC OLIVE

~O~

#### **AUBERGINE PARMIGIANA**

(VEGAN)

### DESSERTS

#### **TRADITIONAL TIRAMISU**

WITH A PISTACHIO CREAM

~O~

#### **RUM BABA**

SERVED WITH OUR HOMEMADE GELATO

~O~

#### **PISTACHIO AND ALMOND TART**

SERVED WITH OUR HOMEMADE GELATO

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#### **GELATOS**

PISTACHIO, SALTED CARAMEL, WHITE  
CHOCOLATE AND RASPBERRY AND TUSCAN  
VANILLA

### MAINS

#### **NDUJA PIZZA**

TOMATO, FIOR DI LATTE CHEESE,  
NAPOLETANA SAUSAGE, SALAMI, NDUJA  
SPICY SAUSAGE, BASIL EXTRA VIRGIN OLIVE  
OIL

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#### **KING PRAWN AND CRAB PARPADELLE**

IN A ROASTED GARLIC VERMOUTH SAUCE.

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#### **8 OZ KENTISH FILLET STEAK**

WITH HOMEMADE STYLE CHIPS WITH  
SALAD AND A BLACK PEPPERCORN SAUCE.  
( £12 SUPPLEMENT)

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#### **VEGAN RAVIOLI**

TOSSED IN OUR VEGAN SAGE BUTTER  
SAUCE.

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#### **GOATS CHEESE AND ROASTED BEETROOT**

SALAD WITH FIGS, OLIVES, AND PUMPKIN  
SEEDS, IN OUR HONEY AND FIG DRESSING.

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#### **CHICKEN MILANESE**

WITH CHIPS, TRUFFLE SAUCE & SALAD