



# PRIVATE PARTY FOOD MENU

Luxury Food options to compliment your exclusive reservation.

## 3 Course Italian 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

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#### **AUBERGINE PARMIGIANA**

(VEGAN)

### **DESSERTS**

#### **TRADITIONAL TIRAMISU**

WITH A PISTACHIO CREAM

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#### **RUM BABA**

SERVED WITH OUR HOMEMADE GELATO

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#### **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**