



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

Afternoon Tea Buffet

£20.00 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)*

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 Menu

£19.95 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

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

~O~

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.

~O~

MUSHROOM PIZZA (CAPRIS)

WITH HAM & SALAMI

DESSERTS

TRADITIONAL TI RAMISU

WITH A PISTACHIO CREAM

~O~

PISTACHIO AND ALMOND TART

SERVED WITH OUR HOMEMADE COCONUT GELATO

~O~

NUTELLA AND RICOTTA RING

WITH VANILLA GELATO

Option 6

Deluxe Menu

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

~o~

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 Italian Menu – £35pp

STARTERS

SHELL ON KING PRAWNS

IN A WHITE WINE, GARLIC, AND CHILLI SAUCE

~O~

ANTIPASTI BOARD

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

~O~

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

~O~

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

~O~

KING PRAWN AND CRAB PARPADELLE

IN A ROASTED GARLIC VERMOUTH SAUCE.

~O~

8 OZ KENTISH FILLET STEAK

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

~O~

VEGAN RAVIOLI

TOSSED IN OUR VEGAN SAGE BUTTER
SAUCE.

~O~

GOATS CHEESE AND ROASTED BEETROOT

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

~O~

CHICKEN MILANESE

WITH CHIPS, TRUFFLE SAUCE & SALAD