



3 Course Mid-Week Celebration Menu - £24.95

Includes

- 3 Course Set Menu
 - Private dining (if required)
 - Decorational Service
 - 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 TIRAMISU

WITH A PISTACHIO CREAM

~O~

PISTACHIO AND ALMOND TART

SERVED WITH OUR HOMEMADE COCONUT GELATO

~O~

NUTELLA AND RICOTTA RING

WITH VANILLA GELATO

Now we do homemade pistachio cake with personalized message and name for £55.00

Please note that this menu MUST be booked in advance and will require a £10pp non-refundable deposit to book, followed by a pre-order of your meal choices 48 hours prior to attending. Please specify you would like this menu when booking. Minimum of 2 people is required to book maximum of 100