

# Option 1



## PRIVATE DINING 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 are direct from Naples:*

#### *Marinara*

*Tomato, oregano, garlic, basil, extra virgin olive oil (£11.95)*

#### *Margherita*

*Tomato, fior di latte cheese, basil, parmesan cheese, olive oil (£12.95)*

#### *Napoletana*

*Tomato, fior di latte cheese, black olives, capers, garlic, anchovies, basil, extra virgin olive oil (£14.95)*

#### *Triple Mushroom*

*Tomato, fior di latte cheese, king oyster mushroom, oyster mushroom and champignon mushrooms (£14.95)*

#### *Nduja*

*Tomato, fior di latte cheese, Napoletana sausage, salami, nduja spicy sausage, basil extra virgin olive oil (£15.50)*

#### *Parma Ham & Burrata*

*Tomato, fior di latte cheese, Parma ham, burrata, basil, extra virgin olive oil (£16.50)*

*(GLUTEN FREE & VEGAN OPTIONS AVAILABLE)*

*DEAL*

**Pizzas to serve 30 guests £350**

**Pizzas to serve 50 guests £595**

Pizzas can be ordered individually to suit your budget if you don't want to go for the deal above

**Portion of Homemade Chips £5.50**

**20 Portions of Chips £99.95**

**30 Portions of Chips £149.95**

**40 Portions of Chips £199.90**

## 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)*

*£449.50 for 30 People  
£749.50 for 50 People*

Includes mixed Italian salad with pecorino cheese & Italian dressing 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

£25.00 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**

*Seasonal Fruits and Vanilla Custard Tart | Chocolate Tart | Mini Tiramisu |  
Mini Pistachio Cannoli  
(Served with Candy Floss & Fruit Smoothie)*

*Gluten-Free and Vegan options Available*

*Special Deal for Groups of 30 Guests - £750*

*Special Deal for Groups of 50 Guests - £1250*

# Option 4

## Canapés Menu

£19.95 A Head For group up to 30 People

**Citrus-cured cherry tomatoes**

with basil bocconcini (V)

**Falafel bites**

with sumac yogurt (Ve)

**Beef tartare cones**

with truffle pecorino

**Smoked Salmon**

lemon cream cheese roulade

**Dorset crab arancini**

with lemon and dill relish

# Option 5

## Finger Food Menu

£24.95 A Head For a group of up to 30 People

### **Chicken satay**

with peanut sauce and green onion

### **Bruschetta**

Homemade toasted bread, cherry tomatoes, red onion, garlic, balsamic & basil

### **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 6

## 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

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#### **BURRATA & FIG SALAD (PALERMO)**

TOSSSED 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 7

## 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

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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 Pavlova**

### MAINS

#### **Tuscan Braised Lamb**

Rosemary Whipped Potatoes, Garden Vegetables

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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 9

## 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

~O~

#### **BURRATA**

WITH CHERRY TOMATOES, BASIL, AND A  
GARLIC OLIVE

~O~

#### **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**

WITH CHIPS, TRUFFLE SAUCE & SALAD

# Option 9

## Personalized Celebration Cake

Now we do homemade tiramisu cake with personalized message or name.

You can order it with your own message or name when you book  
to celebrate your special day.

**£55.00**

**Note: Please keep your note short.**