



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

~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~

TOMATO, OLIVE & BASIL BRUSCHETTA

(VEGAN)

With a Balsamic Dressing

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

Now We Do Celebration Cake

We Do Homemade Tiramisu Cake With
Personalized Message And Name For £55.00

(Please keep the message short)