

FIUME

Event Menus

Circus West, Battersea Power Station SW8 5BN

Menu Guidelines

Parties of up to 30 guests should pre-order from one of the group menus with a table plan

Parties of 31 and above should select one starter, one main course and one dessert for the entire party

All dietary requirements are catered for separately

Pre-orders are due 1 week prior to the event date

We recommend 2-3 canapes per person ahead of a dinner or 6-8 for a standing reception

Group Menu A

£45 per person

Puglian burrata, torpedino tomatoes, basil, balsamic vinegar (V)

Fritto misto; squid, whitebait, courgettes and lemon

Culatello cured ham and honeymoon melon

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Roasted salmon, green bean salad and rocket pesto

Chicken suprême, asparagus ragout and mascarpone

Zucchina farcita; stuffed courgette with seasonal vegetables (Ve)

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Marsala tiramisu

Lemon panna cotta, blueberries

Sorbets and ice cream (Ve)

Group Menu B

£60 per person

Octopus, spicy pappa al pomodoro, capers and olives

Tortelli; burrata and ricotta cheese (V)

Vitello tonnato; chicory and tonnata sauce

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Lamb cutlets, wilted spinach and roast potatoes

Grilled sea bass, summer vegetables

Orecchiette; Tenderstem broccoli and garlic (V)

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Marsala tiramisu

Chocolate Caprese cake, mixed berries

Baba al limoncello, mascarpone cream

For the Table

Nibbles

Nocellara olives (Ve) £4.50

Italian bread, Puglian extra virgin olive oil (Ve)
£5.00

Side Dishes

Mixed leaf salad, tomatoes (Ve) £6.50

Rocket & Parmesan salad £6.50

Roast potatoes, rosemary & garlic (Ve) £6.50

Cavolo Nero, garlic & chilli (V) £6.50

Polenta fritta (Ve) £6.50

Canapés & Bowl Food

Canapés & Cicchetti

Beef carpaccio £3.00

Pizzette trio; Margherita / Pepper & olives / Tuna & onion
£3.00

Tomato & mozzarella arancini £3.00

Aubergine crochette £3.00

Mini lemon panna cotta £3.00

Mini tiramisu £3.00

Mini apple tart £3.00

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Culatello cured ham, carasau bread & melon £6.50

Fried Cornish calamari £8.00

Prawns, asparagus, salmoriglio £10.50

Bowl Food

Pappa al pomodoro & stracciatella (V) £7.00

Tuna tartare & avocado £9.00

Mushroom risotto (V) £9.00

Penne veal ragout £8.50

Fregola, mussels, peas & broad beans £10.00

Pinsa Selection

Margherita pinsa (V) £9.00

Gorgonzola & nduja pinsa £16.50

Wild mushroom pinsa £18.50

*Kindly note we prepare these fresh and can only produce 6 at a time
from our pizza oven.*

Events Wine List

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Champagne & Sparkling Wines

- Prosecco, Le Dolci Colline, Veneto £39.50
- Lambrusco, Otello, Il Ceci, Emilia-Romagna £50
- Lanson Brut, Champagne £74
- Nyetimber Classic Cuvee, Sussex £75
- Franciacorta Extra Brut, Millesimato, Compagnoni, Lombardy £85
- Nyetimber Blanc de Blanc, Sussex £110
- Lanson Brut Rose, Champagne £120
- Lauren Perrier Cuvee Rose, Champagne £135

White Wines

- Pinot Grigio, Cavit, Trentino £30
- Gavi di Gavi, Alasia, Piedmont £38
- Vermentino, Tarra Noa, Sardinia £42
- Otto Pra, Soave, Veneto £45
- Ribolla Gialla, Vidussi, Friuli £48
- Greco di Tufo, Villa Raiano, Campania £55
- Etna Bianco, Sicily £58
- Manna Schweizer, Franz Haas, Trentino £93
- Gavi Black Label, La Scolca, Piedmont £97

Red Wines

- Merlot Sanvigilio, Trevenezie, Veneto £26
- Aglanico, Vesevo, Campania £35.50
- Susumaniello, Serranova, Apulia £36.50
- Versante Primitivo, Vallone £38
- Nebbiolo Alasia, Piedmont £38.50
- Curva Minore, Pianogrillo, Sicily £48
- Pra Valpolicella, Morandina, Veneto £65
- Taurasi, Vesevo, Campania £85
- Chianti Classico, Il Grigio, Tuscany £90

*This is a sample list only, subject to change, we advise selecting wines closer to the event date to ensure stock availability.
Should you be looking for a specific wine then our Bar Manager will be delighted to assist.*