

STARTERS TO SHARE

OLIVE   
Marinated Olives
Allergens: (None)

CALAMARI FRITTI
Fried Fresh Squid with tartar sauce
Allergens: (2, 7, 8)

ANTIPASTO CASALINGO (Vegetarian/ Vegan option available)
Selection of Italian Cured Meats, Cheeses and Grilled Seasonal Vegetables
Allergens: (2, 7)

BRUSCHETTA  
Homemade toasted bread, spread with fresh garlic and topped with fresh cherry tomatoes + Basil
Allergens: (2)

MAINS TO SHARE

RISOTTO ALLA BOSCAIOLA   
Creamy Arborio Rice with Gorgonzola Cheese & Mixed Mushrooms
Allergens: (7, 14)

PENNE BOLOGNESE
100% Beef Cooked with the classic Onion and Carrot base with Red Wine
Allergens: (2, 7, 14).

PACCHERI SCOGLIO
Fresh Mussels & Clams cooked in Cherry Tomato, Garlic & White Wine Sauce
Allergens; (2, 3, 5, 8, 14)

PINSA SELECTION TO SHARE

GLUTEN FREE OPTIONS AVAILABLE

MARGHERITA 
Tomato, Mozzarella & Basil
Allergens: (2,7,13)

DIAVOLA
Tomato, Mozzarella, Spicy Spianata Salami & Chili Flakes
Allergens: (2,7,13)


NAPOLETANA
Tomato, Mozzarella, Anchovies, Cappers & Olives
Allergens: (2,5,7,13)

DESSERTS

GLUTEN FREE AND VEGAN OPTIONS AVAILABLE

PROFITEROLES 
Soft Choux Pastry filled with Chantilly Cream & Covered with Chocolate Sauce
Allergens: (2,4,7)

OR

PANETTONE BUTTER PUDDING 
Our homemade "Italianised" version of the very famous British bread and butter pudding with an Italian panettone cake twist, served with custard cream and chocolate syrup
Allergens: (2,4,7,14)

PRICE PER PERSON £29.50 VAT INCLUDED

ONE SHARED DISH BETWEEN 4 PERSONS.

DEPOSIT OF £10.- PER PERSON IS REQUIRED A WEEK BEFORE THE PARTY DATE

SERVICE CHARGE OF 12.5% IS MANDATORY FOR GROUPS + 6 PERSONS

GLUTEN FREE OPTIONS AVAILABLE