



STARTERS TO SHARE

OLIVE   
Marinated Olives
Allergens: (None)

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)

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

MAIN COURSE

RAVIOLI DI RICOTTA E SPINACHI 
Stuffed Parcels of Ricotta + Spinach in a Tomato, basil and mozzarella sauce
Allergens: (2,7)

OR

PETTO DI POLLO ALLA BOSCAIOLA
Grilled Chicken breast, Gorgonzola Cheese and Mushroom Sauce
Allergens: (7,14)

OR


FILETTO DI BRANZINO
Grilled Seabass Fillet served with Roast Potatoes and Tenderstem Broccoli
Allergens: (5)

DESSERT

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 £38.5 - VAT INCLUDED

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

ALL OPTIONS MUST BE PRECHOSEN (STARTER AND MAIN COURSES)

ALSO PLEASE SEND A LIST WITH DIET REQUIREMENTS OR ALLERGIES.

SERVICE CHARGE 12.5% MANDATORY FOR GROUPS +6 PERSONS

GLUTEN FREE OPTIONS AVAILABLE