

STARTERS TO SHARE

ANTIPASTO CASALINGO (VEGETARIAN OPTION AVAILABLE)

Selection of Italian Cured Meats, Cheeses and Grilled Seasonal Vegetables

Allergens: (7)

BRUSCHETTA

Slices of Homemade Bread, spread with fresh Garlic juice and topped with marinated fresh Cherry Tomatoes

Allergens: (2)

MIDDLE COURSE

MINISTRONE

The Italian classic soup made of mix of vegetables

MAIN COURSE

FILETTO DI BRANZINO

Seabass Fillet grilled served with Cherry Tomatoes, Olives Potatoes in a white wine sauce

Allergens: (5, 14)

OR

RAVIOLI RIPIENI ALLA ZUCCA

Fresh Ravioli Pasta Filled with Pumpkin in a creamy white sauce

Allergens: (2, 7)

OR

SCALOPPINE AI FUNGHI

Veal Scalope with Cream and Wild Mushroom Sauce served with Roast Potatoes and Tenderstem Broccoli

Allergens: (2,7,14)

DESSERT

GLUTEN FREE AND VEGAN OPTIONS AVAILABLE

PROFITEROLES (Paired with a Primitivo dolce shot)

Soft Choux Pastry filled with Chantilly Cream & Covered with Chocolate Sauce

Allergens: (2,4,7)

OR

PANETTONE BUTTER PUDDING (Paired with a Moscato shot)

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 £45.- 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