

GROUP DINING MENU

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2 COURSES 35.00 | 3 COURSES 40.00

STARTERS

BRUSCHETTA POMODORO (9)

Toasted sourdough, vine-ripened tomatoes, garlic, oregano & fresh basil

ARANCINI (V)

Crispy truffle risotto balls, smoked provola & Italian cheese sauce

BRUSCHETTA GAMBERONI

Toasted sourdough, pan-fried king prawns & chilli mayonnaise

BURRATA (V)

Apulian creamy mozzarella, cavolo nero & almond pesto, smoked almonds & crispy kale

PROSCIUTTO DI PARMA

DOP Parma ham, truffle ricotta & walnuts

CALAMARI

Courgette, red pepper & confit garlic aioli

MAINS

PARMIGIANA MELANZANE (V)

Fried layers of aubergine, tomato, smoked provola, mature Italian cheese & basil pesto

LASAGNE

Slow-cooked beef ragù, tomato, béchamel, matured Italian cheese & basil

POLPETTE

Beef & pork meatballs, tomato, chilli & basil sauce, toasted sourdough

TAGLIATA DI MANZO

Grilled 225g Sirloin steak, semi dried tomato, rocket, aged balsamic, Parmigiano Reggiano (3.50 supplement)

TONNO GRIGLIATO

Grilled yellow fin tuna, Neapolitan peperonata, olives, capers & pine nuts (2.50 supplement)

RIGATONI ARRABBIATA (va

Slow-cooked tomato & chilli sauce. garlic & flat leaf parsley

POLLO PARMIGIANA

Crispy fried breaded chicken, mozzarella, fresh basil & tomato spaghetti

FILLET 225G

British native breed, served with fries & peppercorn sauce (5.00 supplement)

DESSERIS

PANNA COTTA

Set vanilla cream, amarena cherries &,amaretti biscuit

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powde

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce, vanilla ice cream & crushed amaretti

AFFOGATO (V)

Amaretti, fresh espresso & vanilla ice cream

DELIZIA AL LIMONE (V)

Our twist on the signature Amalfi coast dessert; limoncello & mascarpone cream filling, vanilla sponge, soft lemon centre

GELATI MISTI (V)

Your choice of 3 scoops, served with a mini almond wafer cone

V Vegetarian V Vegan

Allergens & Calories Scan this code

