

GROUP MENUS

3 Course Set Menu £32pp 10% discretionary service charge will be added to the bill. All gratuities go directly to our staff. Please advise us of any allergies as despite our best efforts our kitchen is unable to guarantee that our dishes are free from any allergens unless advised.

STARTERS

Zuppa del Giorno

Soup of the day with toasted bread. Ask for today's selection

Bruschetta

Chopped seasoned tomatoes with garlic, basil and olive oil on toasted bread

Calamari Fritto

Fried crispy squid with homemade tartare

Funghi e Tartufo Arancini

Hand rolled risotto balls stuffed with mushroom, truffle sauce and mozzarella. served with arrabbiata sauce



Caprese e Avocado

Sliced tomato, avocado and mozzarella with fresh basil and olive oil



Polpette

Seasoned Italian meatballs in a marinara sauce with toasted bread

Brie Fritto

Fried Brie with Cranberry sauce



Pizzette all'aglio

Garlic Pizza bread (add Mozzarella Cheese /



Tomato & Pesto for £2.50 supplement)

MAINS

Pollo Milanese

Butterflied chicken breast coated in breadcrumbs and fried, served with spaghetti pomodoro

Linguine di Mare

Squid, mussels, clams, king prawns, cherry tomato, chilli, garlic and parsley

Calzone

Folded pizza filled with ham, pepperoni, mushroom, mozzarella cheese topped with bolognaise sauce

Funghi e Tartufo Pizza

Mushroom, truffle sauce, mozzarella cheese and a free-range egg. Finished with truffle oil



Calabrese

'Nduja sausage, salami, mushroom, chilli, rocket with mozzarella cheese and mascarpone

Tagliatelle di Salmone

Salmon, courgette, cherry tomatoes in a creamy tomato sauce

Rigatoni di Capra

Pesto and cream sauce with spinach, cherry tomatoes, goat's cheese, topped with pine nuts



Spaghetti alla Carbonara

Pancetta, free range egg, parmesan and black pepper

Branzino

Two fillets of seabass with king prawns, crushed roasted potatoes and a spinach and

Filleto di Manzo 80z

Fillet Steak, lean and tender, 24-day dry aged British beef. Served with fries/mashed potatoes, and sauce of your choice... Peppercorn, Red Wine, Garlic Butter (£5 supplement)

DESSERTS

Swap your desert for a 50ml Baileys, Dissarono, Frangelico or Limoncello if you are too full...

Tiramisu

Classically made. Rich in sweetness, coffee and alcohol

Chocolate Orange Cake

Orange sponge with orange cream, melted chocolate and a scoop of chocolate gelato

Sicilian Gelato Cassata

Refreshing dessert containing vanilla gelato, ricotta cheese, candied fruits and nuts