



PARTY MENU 1(for groups over 10)

3 COURSES £39.95 –AVAILABLE SUNDAY to THURSDAY

MUST BE PRE-ORDERED

STARTERS

ANTIPASTO MISTI DI CARNE E PESCE GFo VGo

Antipasto Selection to Share

Sharing Platter of Sliced Cured Meats, Tomato and Mozzarella with Basil Dressing, Nocellara Olives, Roasted Peppers, Marinated Artichoke, Fried Calamari, Steamed Mussels in Cream Sauce, Selection of Bread, Butter, Extra Virgin Olive Oil & Aged Balsamic Vinegar

MAINS

TROTA GF

Pan Seared Trout Supreme,
Homemade Gnocchi, Asparagus, Lemon Parsley Sauce.

POLLO MILANESE GFo

Breaded Chicken Fillet topped with Parma Ham & Mozzarella,
Spaghetti Arrabiata Sauce, Rocket & Parmesan Salad.

PENNE VEGANE VGo GFo

Penne Pasta, Sautéed Wild Mushrooms, Peas, Cream Sauce

LASAGNA AL FORNO

Baked Rich Ground Beef,
Tomato Sauce, Bechamel Sauce, Pasta Sheets

DESSERTS

TORTA di FORMAGGIO VGo

Honeycomb Cheesecake served with Salted Caramel Sauce, Fig & Honey Ice Cream

TIRAMISU V

Finger Biscuits soaked in Coffee, layered with Mascarpone Cheese, Cocoa Powder

TORTA AL CIOCCOLATO E LAMPONE VG

Chocolate & Raspberry Torte, Raspberry Sorbet

CHOICE OF ICE CREAM GF V or SORBET GF VG

Ice Cream: Vanilla Pod / Strawberry / Chocolate Chip/
Pistachio / Coffee Mocha Swirl / Salted Caramel / Fig & Honey / Vegan Vanilla
Sorbet Choices: Orange / Lemon / Champagne

V - Vegetarian VG – Vegan VGo – Vegan optional GF – Gluten Free GFo – Gluten free optional

Whilst every care is taken we cannot guarantee that our ingredients are nut free. Should you suffer from any food allergy please

inform a member of the team.

Service Charge 12.5% will be added to the Final Bill.

06.2025