



SPECIAL PARTY MENU #2 (for groups over 10)

MUST BE PRE-ORDERED

3 COURSES £49.95

STARTERS

ZUPPA DEL GIORNO GFo VGo

Fresh Soup of the Day, Ciabatta Bread & Butter

BRESAOLA GF

Dorset cured Beef Bresaola, Pickled Shallots, Anchovy Aioli, Pecorino Romano Shavings

FRITTO MISTO GF

Fried Calamari, Prawns & Whitebait, Garlic & Parsley Mayonnaise & Chargrilled Lemon

BURRATA PUGLIESE GF N

Soft & Creamy Italian Cheese, Caramelised Red Onions, Heritage Baby Tomato,
Pickled Plums, Scorched Red Chillies, Pine Nuts, Rocket, Smoked Salt

MAINS

VITELLO ALLA GRIGLIA GF

Veal Chop, Fondant Potato, Tender Stem Broccoli, Mushroom Sauce

BRANZINO GF

Pan Fried Fillet of Seabass, Crashed Rosemary Potatoes, Spicy Cream & Mussel Sauce, Samphire

PENNE VEGANE VGo GFo N

Penne Pasta, Basil Pesto, Sundried Tomatoes, Pistachio, Parmesan Shavings

POLLO RIPIENO GF

Nduja & Roasted Red Peppers stuffed Chicken Supreme, Mash Potato, Tender stem Broccoli, Red Wine Jus

DESSERTS

CREME BRULEE V GF

Classic Crème Brûlée

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

FORMAGGI CON BISCOTTI V GFo (£3.50 SUPPLEMENT)

A selection of Fine Italian & English Cheeses, Fig Chutney,
Celery, Grapes, Butter, Selection of Crackers

CHOICE OF ITALIAN 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 VGo – Vegan VGo – Vegan on Request GF – Gluten Free GFo – Gluten free on Request N - nuts

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 your Final Bill.