

PARTY SET MENU

THREE COURSES 29.95



Starter

Minestrone Soup (V) - Classic Italian vegetable soup with tomato base and pasta

Calamari fritti - Lightly fried squid with fresh lemon & garlic mayonnaise

Prosciutto e Melone - Italian cured ham and fresh honey dew melon

Funghi fritti (v) - Panco fried mushrooms served with crispy thyme, salad garnish and garlic mayonnaise

Bruschetta con verdure - Roasted Mediterranean vegetables with mascarpone, ricotta and parmesan paste served with home made bread

Main

Ballotine di pollo, - Chicken breast stuffed with pepperoni sausage and spinach, wrapped in smoked pancetta, served with mash potato, green beans and gravy

Saltinbocca di Maiale , - Pan fried pork tenderloin with sage and Parma ham served with green beans, dauphinoise potato and pork jus

Cannelloni ricotta e spinachi (V) Hand rolled lasagne sheets, filled with spinach, ricotta & pecorino cheese, topped with tomato sauce and mozzarella, baked in the oven

Linguine Pescatore - Linguine pasta with Salmon, Mussels, King Prawns, fresh herbs, chilli, garlic and white wine cream sauce

Calzone Carne Piccante - Folded pizza, filled with chicken, pepperoni, mushrooms, Bolognese sauce and mozzarella cheese

Dessert

Profiteroles ai Cioccolata - filled with vanilla cream and served with chocolate sauce and vanilla ice-cream

Tiramisu - Sponge fingers, mascarpone, marsala & coffee liqueur

Banoffee Pie - Crumbled digestive biscuits, bananas, caramel and vanilla cream

Lemon Tart - Served with raspberry sorbet

All meat weights denoted are pre-cooked.

(n) denotes dishes which contain nuts or traces of nuts.

(v) denotes dishes which are suitable for vegetarians.

Due to the presence of nuts in our restaurant, there is a small possibility that traces of nuts may be found in any of our items.

All prices are inclusive of VAT.

There is a discretionary 10% service charge for parties of 8 or more people.

FOR DETAILS OF ALLERGENS PLEASE SPEAK TO A MEMBER OF OUR TEAM