

PRIVATE EVENT MENU

3 Courses £39.95

STARTERS

BRUSCHETTA AL POMODORO (V)

Toasted homemade ciabatta bread with tomato, garlic & basil.

GAMBERONI AURORA

King prawns with chilli, garlic & white wine, tomato, touch of cream, served with bread.

INSALATA DI AVOCADO CON GRANCHIO

Avocado slices served with crab meat and a creamy Marie Rose dressing.

FUNGHI ALLA CREMA (V)

Mushrooms in creamy garlic sauce, served with bread.

ARANCINI AMALFI

Homemade fried risotto balls with mozzarella, served on a bed of tomato sauce.

POLPETTE DELLA CASA

Juicy meatballs in fresh tomato & basil sauce, topped with Parmesan shavings.

MAIN COURSES

RISOTTO AI GAMBERONI – Risotto with king prawns, sun-dried tomatoes & garlic.

LINGUINE AI FRUTTI DI MARE – Linguine with king prawns, calamari, mussels, olives, garlic, & tomato.

CANNELLONI VEGETARIANA (V) Pasta rolls stuffed with spinach and ricotta, layered with béchamel and Napoli sauce.

POLLO DIANA – Chicken fillet, mushrooms, garlic, white wine in a creamy sauce, with fries.

PANCETTA ARROSTO – pork belly slowly braised for four hours, served with gravy and dauphinoise potatoes

RIB-EYE SURF TURF – 9oz Aberdeen angus rib-eye steak & king prawns, grilled, served with garlic butter, parsley & French fries (recommended medium rare)

BRANZINO MEDITERRANEA – Sea bass fillets pan-fried, with capers, olives, and oregano in a tomato sauce served with vegetables

PIZZA PEPPERONI – Tomato, mozzarella & pepperoni.

PIZZA VEGETARIANA (V) – Mixed vegetables & mozzarella.

EXTRA SIDE ORDERS

French Fries £4.25 • Seasonal Vegetables £3.95 • Dauphinoise Potatoes £4.25

DESSERTS

TIRAMISÙ (N)

Classic homemade Italian dessert made with layers of coffee-soaked sponge and a hint of Amaretto liqueur

PROFITEROLS BICOLORE

Choux pastry filled with vanilla and chocolate cream, covered in white & dark chocolate sauce

TARTUFO AL LIMONCELLO

Lemon ice cream with a soft lemon liqueur center, coated with crushed lemon meringue

PANNA COTTA

Vanilla Panna cotta topped with berries coulis.

Vegetarian and vegan dishes are available upon request.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. We will take reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free environment or products

An optional 7.5% service charge is added to your bill. This is shared equally among our team.