



PRIVATE EVENT MENU

3 Courses £49.95

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.

CALAMARI FRITTI

Deep-fried calamari with tartar sauce.

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.

CANNELLONI VEGETARIANA (V)

Delicate pasta rolls stuffed with spinach and ricotta, layered with béchamel and Napoli sauce, baked until golden.

POLPETTE DELLA CASA

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

INSALATA DI AVOCADO CON GRANCHIO

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

MAIN COURSES

SPAGHETTI BOLOGNESE – Spaghetti with Slow-cooked beef ragù.

TAGLIATELLE SORRENTO – Tagliatelle pasta with chicken & mushrooms in tomato creamy sauce.

LASAGNA – Pasta layers with Bolognese & béchamel.

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

RISOTTO CAPRI – Italian risotto with chicken & garden vegetables in tomato herb sauce.

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

LAMB SHANK – Slow-cooked lamb shank with rosemary, cooked until tender and served with mashed potatoes

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

FILETTO DIANA– 8oz Aberdeen Angus extra matured dry aged beef fillet steak served with mushrooms, brandy, mustard & cream, served with seasonal vegetables

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

PIZZA OF YOUR CHOICE

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

PANNA COTTA

Vanilla panna cotta with berry coulis.

SOUFFLE NERO E BIANCO rich dark chocolate soufflé with a heart of warm, melting white chocolate, served with cherry ripple gelato

TORTA DI MELE

Traditional Italian apple pie served warm with a scoop of vanilla ice cream

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 10% service charge is added to your bill. This is shared equally among our team.

