



# PRIVATE EVENT MENU

3 Courses £39.95

## STARTERS

### ZUPPA DI POMODORO (V)

Tomato soup with toasted croutons.

### 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.

### 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

**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.

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

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

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

**POLLO MILANESE** – Fried breaded chicken fillet, tomato, served 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

### SOUFFLE NERO E BIANCO

A rich dark chocolate soufflé with a heart of warm, melting white chocolate, served with cherry ripple gelato

### TARTUFO AL LIMONCELLO

Lemon ice cream with limoncello.

### PANNA COTTA

Vanilla panna cotta with berry coulis.

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.

