



PRIVATE EVENT MENU

2 Courses £34.95

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.

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

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

LASAGNA – Traditional homemade beef lasagna

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

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)

SPIGOLA MEDITERRANEA – Seabass fillets with tomato, capers & olives, served with fries.

PIZZA PEPPERONI – Tomato, mozzarella & pepperoni.

PIZZA VEGETARIANA (V) – Mixed vegetables & mozzarella.

EXTRA SIDE ORDERS

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

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.

