

Pane E Burro - **£4.95** Ciabatta, Oil & Balsamic • Mixed Olives - **£4.00**

PARTY MENU #1

3 Courses £29.95 – Must Be Pre-Ordered – Available Sunday to Thursday

STARTERS

Antipasto Misto GF

Antipasto Selection to Share

*Cured Italian Meats, Chargrilled Artichoke, Bocconcini, Mixed Olives,
Roasted Mediterranean Vegetables & Pesto, Warm Italian Breads,
Extra Virgin Olive Oil & Ages Balsamic Vinegar*

MAINS

Pollo Alla Boscaiola GF

*Pan Roast Breast of Chicken, Butter Roast Fondant Potato,
Smoked Pancetta, New Forest Mushrooms, Shallot & Asparagus Fricassee*

Brasato Al Timo GF

*Slow Cooked Blade of English Beef, Creamed Pipers,
Tender-stem Broccoli, Tomato, Thyme & Roasted Garlic Jus*

Nasello In Salsa GF

*Pan Roast Fillet of Hake, Potato Rosti, Flash Fried Lemon Samphire, Sauce Vierge (Tomato, Basil Olive
& Citrus Salsa)*

Tortelloni Di Zucca V VG

*Pumpkin & Sage Tortelloni, Creamed Spinach,
Toasted Pine Nuts, Crispy Sage, Pumpkin Seed Oil*

DESSERTS

Tortino Vegano VG

Vegan Caramelized Biscuit Cheesecake, Biscoff Topping, Crushed Lotus Biscuits

Formaggi Con Biscotti V GF (£2.50 SUPPLEMENT)

A selection of Fine Italian & English Cheeses, Quince Jelly, Celery, Grapes and a Selection of Biscuits

Ennio's Classic Tiramisu V

Our Famous Homemade Italian Dessert

Choice Of Italian Ice Cream GF V or Sorbet GF VG

*Ice Cream: VanillaPod /Strawberry /ChocolateChip/ Pistachio/Coffee Mocha Swirl / SaltedCaramel/ Fig
& Honey Sorbet Choices: Orange/Lemon/Champagne*