



## **PARTY MENU 1 (for groups over 10)**

**3 COURSES £34.95 –AVAILABLE SUNDAY to THURSDAY**

*MUST BE PRE-ORDERED*

### **STARTERS**

#### **ANTIPASTO MISTI DI CARNE E PESCE [GF] [VG]**

Antipasto Selection to Share

Sharing Platter of Sliced Cured Meats, Roasted Vegetables, Tomato and Mozzarella with Basil Dressing, Nocellara Olives, Roasted Peppers, Marinated Artichoke, Fried Calamari, Steamed Mussels in Cream Sauce, Selection of Bread, Butter, Extra Virgin Olive Oil & Aged Balsamic Vinegar

### **MAINS**

#### **SALMONE**

Pan cooked Salmon Supreme,  
Potato Gnocchi with Mussels in a spicy Creamy Sauce

#### **POLLO AL FUNGHI GF**

Roasted Chicken Supreme,  
Dauphinoise Potato, Tender Steam Broccoli, Mushroom Sauce

#### **TROFIE AL PESTO [VG][GF] N**

Ligurian Trofie Pasta, Basil Pesto, Saffron Potato, Green Beans

#### **LASAGNA AL FORNO**

Baked Rich Ground Beef,  
Tomato Sauce, Bechamel Sauce, Pasta Sheets

### **DESSERTS**

#### **TORTINO VEGANO VG**

Vegan Caramelized Biscuit Cheesecake, Biscoff Topping, Crushed Lotus Biscuits

#### **MOUSSE BOCCOMINI GF V**

Dark Chocolate Mousse served with White Chocolate Aero.

#### **ENNIO'S CLASSIC TIRAMISU**

Our Famous Homemade Italian Dessert

#### **CHOICE OF ICE CREAM GF V or SORBET GF VG**

Ice Cream: Vanilla Pod/Strawberry/Chocolate Chip/  
Pistachio/Coffee Mocha Swirl/Salted Caramel/Fig & Honey  
Sorbet Choices: Orange/Lemon/Champagne

V - Vegetarian VG – Vegan [VG] – Vegan on Request GF – Gluten Free [GF] – Gluten free on Request N – contain nuts

Whilst every care is taken we cannot guarantee that our ingredients are nut free. Should you suffer from any food allergy please inform a member of the team.

Service Charge 12.5% will be added to the Final Bill.