



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

TORTA DI FORMAGGIO [VG]

Coconut & Mango Cheesecake, Raspberry Coulis, Vanilla Bean Ice Cream

TIRAMISU V

Finger Biscuits soaked in Coffee, layered with Mascarpone Cheese, Cocoa Powder

TORTA AL CIOCCOLATO E LAMPONE VG

Chocolate & Raspberry Torte, Raspberry Sorbet

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/Vegan Vanilla
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.

02.2025