



**SPECIAL PARTY MENU #2** (for groups over 10)  
*MUST BE PRE-ORDERED*

**3 COURSES £44.95**

**STARTERS**

**ZUPPA DEL GIORNO [GF] [VG] [V]**

Fresh Soup of the Day served with Ciabatta Bread & Butter

**BRESAOLA GF**

Dorset cured Beef Bresaola, Rocket Salad, Parmesan Shavings, Lemon Dressing

**CALAMARI FRITTI GF**

Crisp Baby Squid, Roasted Garlic & Parsley Mayonnaise

**BURRATA GF**

Soft & Creamy Italian Cheese, Cherry Tomatoes, Rocket Salad, Onions, Basil Dressing

**MAINS**

**VITELLO ALLA GRIGLIA GF**

Veal Chop, Dauphinoise Potato, Tender Stem Broccoli, Mushroom Sauce

**TROTA**

Trout Supreme Fillet, Mash Potato, Lobster Bisque Sauce, Roasted Vegetables

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

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

**POLLO RIPIENO GF**

Spinach and Taleggio stuffed Chicken Supreme, Mash Potato, Green Beans, Red Wine Jus

**DESSERTS**

**CREME BRULEE V GF**

Classic Crème Brulé

**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

**FORMAGGI CON BISCOTTI V [GF] (£3.50 SUPPLEMENT)**

A selection of Fine Italian & English Cheeses, Fig Chutney,  
Celery, Grapes, Butter, Selection of Crackers

**CHOICE OF ITALIAN 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

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 your Final Bill.

02.2025