

CELEBRATION MENU

CHOICE OF TWO COURSES £25pp OR THREE COURSES £30pp

Available for parties of 10 or more when all members of the party are dining from the same menu
If ordering a GFA dish please make this aware to your waiter -dishes marked as GFA must be adapted to be gluten free

PRIMI PIATTI

(VG) PIZZA ALL' AGLIO E POMODORO
Roasted Garlic, Napoli Tomato Sauce, Oregano

(VG) MINISTRONE DI CEREALI E FASUL
Mixed Vegetable Soup with "Fasul"
Cannellini Beans, Mixed Grains, Kale, Focaccia Bread

(V) FUNGHI PRATAIOLI ALL' AGLIO
Button Mushrooms, Cream, Garlic, Toasted Rustic Bread

^{GFA}(V) INSALATA DI CAPRINO BELLINI
Grilled Goat's Cheese, Peach & Apricot, Balsamic Honey Dressing

^{GFA} PÂTÉ DI ANATRA AL MOSCATO
Duck & Port Parfait with Sweet Moscato Wine & Fruit Chutney, Brioche Bread

FRITTO DI CALAMARI E ZUCCHINE
Golden Fried Calamari & Courgette, House Made Tartare Sauce

SECONDI PIATTI

^{GFA} AGNELLO ALLA CACCIATORA
Marinated Roast Rump of Lamb (served pink), Cherry Tomato & Mixed Mushroom Sauce
Served with Vegetable Cous Cous

^{GFA} BRANZINO PEPERINO
Sea Bass Fillets, Red Bell Pepper Sauce, Parmesan & Black Pepper Polenta Cubes

^{GFA} POLLO ALLA BOSCAIOLA
Chicken Breast, Melange of Wild Mushrooms
Cream Sauce, Served with Steamed Basmati & Wild Rice

^{GFA} PANCETTA DI MAIALE AL BALSAMICO
Pork Belly with Black Pudding, Hollandaise,
Apple Balsamic Jus, Served with Parmesan Mash

^{GFA} STRACOTTO DI MANZO AL VINO ROSSO
Slow Cooked Angus Beef, Red Wine Sauce, Mushrooms,
Balsamic Onions, Served with Parmesan Mash

^{GFA} (VG) PENNE BELLA DI SAN MARZANO
Penne Pasta with Fresh San Marzano Tomatoes & Oregano

(V) CALZONE PRIMAVERA
Half Moon Pizza Filled with Grilled Vegetables & Mozzarella Cheese, Pomodoro (on the side)

LA DOLCE VITA

^{GFA} COPPA DI GELATO CIOCCOLATISSIMO
Madagascan Vanilla Ice Cream, Chocolate Ice Cream,
Chocolate Caramel Fudge, Chocolate Sauce & Chantilly Cream

^{GFA} PACCHERO ALL'ANANAS
Pineapple "Carpaccio" with Star Anise Cream, Red Fruit Coulis & Rum & Raisin Ice Cream

(VG) TORTINO ALL'ALBICOCCA
Apricot & Coconut Toffee Pudding

(V) VEGETARIAN (VG) VEGAN (GFA) GLUTEN FREE ADAPTABLE | PLEASE ASK YOUR WAITER FOR HALAL OPTIONS
WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN OUR MENU ITEMS. PLEASE ENQUIRE WITH MANAGEMENT
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL (SS 19)