





£70pp INCLUDES A DELUXE THREE COURSE MEAL, TEA, COFFEE & A HALF A BOTTLE OF WINE

PRIMI PIATTI

TORTELLINI AL PESTO (V)

Spinach & Ricotta Filled Pasta with Basil Pesto, Pecorino Cheese & Toasted Pine Nuts

CARPACCIO DI ANGUS (GFA)

Thinly Sliced Raw Beef Carpaccio,

Creamy Burrata Cheese, Rocket Leaves with Truffle Olive Oil Dressing

GAMBERI ALLA DIAVOLA (GFA)

Tiger Prawns, Garlic Butter & Chilli Sauce with Focaccia Bread

CAPRESE DI BUFALA (GFA) (V)

Whole Bufalo Mozzarella, Tomatoes, Olive Oil, & Oregano with Rosemary & Sea Salt Focaccia

CAPRINO ALLE CILIEGIE (GFA) (V)

Grilled Goat's Cheese, Honey Balsamic Dressing & Black Cherry Compote

PANCETTA DI MAIALE (GFA)

Honey Glazed Crispy Pork Belly with Apple & Chilli Sauce

ZUPPA DI POMODORO LA BELLA DI SAN MARZANO (GFA) (VGA)

San Marzano Tomato, Basil & Burrata Mozzarella Soup with Sea Salt Focaccia

SECONDI PIATTI

SALMONE ALLO ZABAIONE (GFA)

Salmon Fillet with Bisque & Tarragon Hollandaise

ANATRA ALLE CILIEGIE (GFA)

Seared Duck Breast (cooked pink), Orange & Honey Glaze with Black Cherry Sauce

GALLETTO AL ROSMARINO (GFA)

Chargrilled Half Spatchcock Chicken, Lemon, Rosemary & Sea Salt

CONTROFILETTO AL PEPE (GFA)

11oz Angus Sirloin Steak, Brandy, Cream & Cracked Black Pepper Sauce

GAMBERONI REALI AL COCCO (GFA)

Spicy Butterfly King Prawns, Tangy Lime & Coconut Sauce

--- ALL THE ABOVE SERVED WITH POTATOES & SEASONAL VEGETABLES ---

MAFALDINE AL TARTUFO (GFA) (V)

Curly Edge Ribbon Pasta with Cream of Wild Mushrooms & Truffle with Parmesan Shavings

PICCOLA PASTICCERIA WITH TEA OR COFFEE

A SELECTION OF BIBIS HOMEMADE DESSERTS TO SHARE

Additional Extras

WELCOME DRINKS RECEPTION I A TOAST TO THE HAPPY COUPLE I CELEBRATION CAKE

PLEASE ENQUIRE FOR OPTIONS & PRICES

(V) vegetarian | (VG/A) vegan (adaptable) | (GF/A) gluten free (adaptable) | Please mention when ordering. We are unable to guarantee the absence of allergens in our menu items. A discretionary 10% service charge will be added to the bill.