

# CELEBRATION MENU

THREE COURSES €40

ALL MEMBERS OF THE PARTY MUST BE DINING FROM THE SAME MENU

## PRIMI PIATTI

- CALAMARI CROCCANTI  
CRISPY CALAMARI RINGS & COURGETTE WITH HOUSE MADE TARTARE SAUCE  
(GFA) (VGA) ZUPPA DI POMODORO LA BELLA DI SAN MARZANO  
SAN MARZANO TOMATO, BASIL & BURRATA MOZZARELLA SOUP, SEA SALT FOCACCIA  
(GFA) PÂTÉ DI ANATRA ALL'ARANCIA  
VELVETY DUCK LIVER PARFAIT, ORANGE & ONION, MARMELADE WITH TOASTED GRANARY BREAD  
(V) FUNGHI PRATAIOLI ALL' AGLIO  
BUTTON MUSHROOMS, CREAM & GARLIC WITH ARTISAN BREAD  
(GFA) (V) CAPRINO ALLE CILIEGIE E BALSAMICO  
GRILLED GOAT'S CHEESE, HONEY BALSAMIC DRESSING WITH BLACK CHERRY COMPOTE  
(GF) COCKTAIL DI GAMBERI AL CAMPARI  
PRAWN COCKTAIL WITH CAMPARI & MARIE ROSE MAYO  
(GFA) PANCETTA DI MAIALE ALLE MELE  
CRISPY PORK BELLY, HONEY GLAZED APPLE & CHILLI

## SECONDI PIATTI

- BURGER DI WAGYU ALLA FONTINA  
OPEN WAGYU BEEF BURGER WITH GLAZED FONTINA CHEESE,  
SMOKED CRISPY BACON, TOMATO SAUCE, BRIOCHE BUN WITH SKIN-ON-FRIES  
(GFA) STRACOTTO DI MANZO AL VINO ROSSO  
SLOW COOKED ANGUS BEEF, RED WINE SAUCE, MUSHROOMS, BALSAMIC ONIONS, PARMESAN MASHED POTATO  
(GFA) BRANZINO CON VELLUTATA D'ASTICE  
SEA BASS FILLET IN A LOBSTER & PRAWN SAUCE WITH LEMON & PARSLEY CRUSHED NEW POTATOES  
POLLO VESUVIO  
PAN FRIED CHICKEN BREAST, HOT & SPICY N'DUJA SALAMI, FIOR DI LATTE MOZZARELLA, SKIN-ON-FRIES  
(V) PANCIOTTI ALLE MELANZANE  
RAVIOLI FILLED WITH AUBERGINES & SCAMORZA CHEESE, YELLOW & RED "PIENNOLO DEL VESUVIO"  
TOMATO SUGO & OREGANO WITH MIXED SALAD & ITALIAN DRESSING  
(V) PIZZA PORTOBELLO  
SAN MARZANO TOMATO, FIOR DI LATTE MOZZARELLA, THYME & GARLIC ROASTED PORTOBELLO MUSHROOMS,  
TRUFFLE RICOTTA CHEESE WITH MIXED SALAD & ITALIAN DRESSING  
(VG) TORTINO VEGANISTA  
AUBERGINES, COURGETTES, BORLOTTI BEANS, QUINOA & TOFU CAKE,  
SUNDRIED TOMATO & RED PEPPER "SALSA PICCANTE" WITH MIXED SALAD & ITALIAN DRESSING

## LA DOLCE VITA

- BUDINO DI CIOCCOLATO FONDENTE  
RICH DARK CHOCOLATE SPONGE PUDDING, HONEYCOMB ICE CREAM & CHOCOLATE FUDGE SAUCE  
CHEESECAKE ALLA BANANA E CARMELLO  
BANANA & WHITE CHOCOLATE CHEESECAKE, CARAMEL CREAM, SPICY BISCUIT CRUMBLE  
(GFA) (VGA) PEACH MELBA KNICKERBOCKER GLORY  
RASPBERRIES, PEACHES IN SYRUP, VANILLA ICE CREAM, FLAKED ALMONDS, WHIPPED CREAM  
BIGNE ALL'AMARETTO  
LARGE ECLAIRE CHOUX, FILLED WITH AMARETTO & CLOTTED CREAM MOUSSE,  
PEANUT BUTTER, CHOCOLATE SAUCE & RASPBERRY SORBET

(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. Please enquire with management September 22  
A discretionary 10% service charge will be added to the bill.