



CELEBRATION MENU

PRICED £50PP | ALL MEMBERS OF THE PARTY MUST BE DINING FROM THE SAME MENU



WELCOME DRINK

CHOICE OF A BELLINI | GLASS OF WINE | BOTTLE OF ITALIAN BEER | MOCKTAIL



ANTIPASTI

ZUPPA BELLA DI SAN MARZANO (GFA | VGA)

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

PÂTÉ DI ANATRA AL VIN DOLCE (GFA)

Duck Liver Parfait with Sweet Marsala Wine,
Onion & Bitter Orange Marmalade with Toasted Granary Bread

FUNGHI PRATAIOLI (V)

Button Mushrooms in a Cream & Garlic Sauce with Artisan Bread

INSALATA VIOLETTA (GFA | VGA)

Goat's Cheese, Beetroot, Endive & Romaine Lettuce, Pears, Toasted Almonds & Balsamic Olive Oil Dressing

PANCETTA DI MAIALE (GFA)

Honey Glazed Crispy Belly Pork with Apple & Chilli Sauce

SECONDI

MANZO ALLA DIANE

Hereford Roast Beef (Cooked Pink), Mushrooms, Mustard & Brandy Cream Sauce
Served with Roasted Rosemary Potatoes

BRANZINO ALLA MARINARA (GFA)

Sea Bass Fillet, With Prawns, Clams & Mussels In Marinara Sauce, Crushed Potatoes

PICCATA DI POLLO AL LIMONE

Chicken Breast in Parmesan & Parsley Breadcrumbs with Garlic & Lemon Butter Sauce,
Served Skin-on-Fries

~All the Above Served with Seasonal Vegetables~

MAFALDINE AL TARTUFO (V)

Curly Edge Ribbon Pasta with Cream of Wild Mushrooms & Truffle with Parmesan Shavings
Served with Endive and Rocket Salad, Balsamic Dressing

LA DOLCE VITA

TORTINO AL CIOCCOLATO

Rich Dark Chocolate Sponge Pudding, Honeycomb Ice Cream & Chocolate Fudge Sauce

KNICKERBOCKER GLORY (GFA | VGA)

Raspberries, Peaches in Syrup, Vanilla Ice Cream, Flaked Almonds, Whipped Cream



CHOICE OF TEA OR COFFEE



(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.
A discretionary 10% service charge will be added to the bill. March 2024

