

# CELEBRATION MENU

CHOICE OF TWO COURSES £32PP OR THREE COURSES £38PP

ALL MEMBERS OF THE PARTY MUST BE ORDERING FROM THE SAME MENU.  
DISHES MARKED AS GFA MUST BE ADAPTED TO BE GLUTEN FREE.

## PRIMI PIATTI

- CALAMARI CROCCANTI  
CRISPY CALAMARI RINGS & COURGETTE WITH HOUSE MADE TARTARE SAUCE  
(VG) ZUPPA DI LENTICCHIE E QUINOA  
RED LENTIL & QUINOA SOUP WITH SEA SALT & ROSEMARY FOCACCIA  
GFA PATE DI ANATRA AL RABBARO  
DUCK & PORT PARFAIT, APPLE & RHUBARB CHUTNEY WITH ARTISAN BREAD  
(V) FUNGHI PRATAIOLI ALL' AGLIO  
BUTTON MUSHROOMS, CREAM & GARLIC WITH ARTISAN BREAD  
GFA (V) CAPRINO ALLE CILIEGIE E BALSAMICO  
GRILLED GOAT'S CHEESE, BLACK CHERRY COMPOTE, HONEY BALSAMIC DRESSING  
GFA COCKTAIL DI GAMBERI E MANGO  
MARINATED PRAWNS WITH MANGO & MARIE ROSE MAYO  
PANCETTA DI MAIALE ALLE MELE  
CRISPY PORK BELLY WITH 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 WITH PARMESAN MASHED POTATO  
GFA ANATRA ALLE CILIEGIE  
SEARED DUCK BREAST (COOKED PINK), BLACK CHERRIES, ORANGE & HONEY GLAZE, SKIN-ON FRIES  
GFA BRANZINO AL SUGHETTO DI MARE  
GRILLED SEA BASS FILLETS IN A LANGOUSTINE VELOUTÉ WITH LEMON & MINT CRUSHED NEW POTATO  
GFA POLLO ALLA BOSCAIOLA  
CHICKEN BREAST IN A MELANGE OF WILD MUSHROOMS, CREAM SAUCE WITH STEAMED JASMINE RICE  
GFA (V) TAGLIATELLE AL TARTUFO  
RIBBON SHAPED EGG PASTA, WITH TRUFFLE CREAM SAUCE, WILD MUSHROOMS & PARMESAN  
WITH MIXED SALAD WITH BALSAMIC DRESSING  
PIZZA AMERICANA  
POMODORO & MOZZARELLA, TOMATOES, PEPPERONI SAUSAGE, RED ONIONS, JALAPENO PEPPERS, SUN DRIED TOMATOES &  
CHILLI OLIVE OIL, WITH MIXED SALAD WITH BALSAMIC DRESSING

## LA DOLCE VITA

- TIRAMISÙ CLASSICO  
LADY FINGER BISCUITS SOAKED IN DOUBLE ESPRESSO COFFEE,  
LAYERED WITH MASCARPONE MOUSSE, COCOA POWDER  
COPPA DI GELATO BIBIS  
FRESH STRAWBERRIES, MORELLO CHERRIES, STRAWBERRY ICE CREAM, STRAWBERRY SAUCE & WHIPPED CREAM  
BUDINO DI CIOCCOLATO FONDENTE  
HOT RICH DARK CHOCOLATE SPONGE PUDDING, HONEYCOMB ICE CREAM & CHOCOLATE FUDGE SAUCE  
PIACERE ALL'AMARETTO  
WARM AMARETTO & WHITE CHOCOLATE CAKE, AMARETTO SAUCE & HONEYCOMB ICE CREAM  
GFA (VG) TORTA DI CAROTE E CARMELLO  
VEGAN & GLUTEN FREE CARROT CAKE, CARAMEL SAUCE, CRUNCHY BISCUIT, FRESH MANGO, VANILLA ICE CREAM

(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 | APRIL 2022  
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL