

CELEBRATION MENU

CHOICE OF TWO COURSES £28pp OR THREE COURSES £34pp

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

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 RABBARBARO

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 Mayonaise

PANCETTA DI MAIALE ALLE MELE

Crispy Pork Belly with Honey Glazed Apple & Chili

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 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 TAGLIATELLE AL TARTUFO

Ribbon Shaped Egg Pasta, with Truffle Cream Sauce, Wild Mushrooms & Parmesan

PIZZA AMERICANA

Pomodoro & Mozzarella, Tomatoes, Pepperoni Sausage, Red Onions, Jalapeno Peppers, Sun Dried Tomatoes & Chili Olive Oil, Mixed Salad with Balsamic Dressing

LA DOLCE VITA

TIRAMISÚ 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 FONDATE

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 CARAMELLO

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