

Party Set Menu



Soup of the Day

Tonno & Fagioli

Tuna and Tuscan Beans in a Balsamic Vinegar Dressing

Tricolore Salad (V)

Mozzarella, Fresh Tomato and Avocado Salad

Antipasto Misto

Traditional Italian Entrée. A Selection of Cured Meats (Parma Ham, Milano Salame, Bresaola), Grilled Vegetables and Cheese



Lasagna

Layers of Homemade Pasta and Ragout Sauce

Fegato Piccante

Calves Liver with Garlic, Oil and Chilli Sauce

Branzino alla Griglia

Grilled Seabass

Pollo Trevi

Chicken with Peppers, Olives and Mixed Herbs

Crespoline Al Forno

Pancakes filled with Spinach and Ricotta

All main courses served with Vegetables of the day



Tiramisù

Homemade Italian Trifle with Marsala and Mascapone

Torta della Nona

Almond and Custard Tart

Gelati Misti

Choose from Chocolate, Vanilla, Strawberry and Hazelnut Ice Cream

£ 17.50 per person

Service Charge is not included

For Parties of 6 or more a 10% Service Charge will be applied to the final bill

Party Set Menu



Soup of the Day

Prosciutto and Melon

Italian Ham with Fresh Melon

Salmone Affumicato

Smoked Salmon

Caprese Di Bufala (V)

Buffalo Mozzarella and Fresh Tomato Served with Extra Virgin Olive Oil and Fresh Basil

Avocado Gamberetti

Tender Avocado Served with Prawns



Tagliolini Marinara

Fine Fettucine Cooked with Tiger Prawns and Cherry Tomatoes

Orecchiette Alla Nostrana

Pasta Button with Broccoli, Chicken and Creamy Gorgonzola Cheese

Risotto Mare

Mixed Seafood Risotto

Saltimbocca Alla Romana

Pan Fried Veal with Parma Ham, Fresh Sage and White Wine Sauce

Tonno Siciliana

Tuna with Peppers, Capers, Black Olives, Sun-dried Tomatoes, Chilli, Garlic and Mixed Herbs

All main courses served with Vegetables of the day



Pannacotta

Profiteroles

Macedonia Di Frutta

Fresh Fruit Salad

Gelati Misti

Choose from Chocolate, Vanilla, Strawberry and Hazelnut Ice Cream

£ 21.50 per person

Service Charge is not included

For Parties of 6 or more a 10% Service Charge will be applied to the final bill

Party Set Menu



Bresaola

Cured Beef from Valtellina served with Shavings of Parmesan Cheese, Rocket Leaves and Drizzled with Truffle Oil

Avocado Granchio

Tender Avocado Served with Fresh Crab Meat

Caprino (V)

Goats Cheese Medallion Served with Peppers, Shavings of Parmesan Cheese and Balsamic Vinegar

Anatra Affumicato con Pompelmo

Smoked Duck with Grapefruit and Rocket

Cozze Provinciale

Mussels in Tomato Sauce



Bistecca Al Pepe Verde (10oz)

Grilled Sirloin Steak in Green Pepper Sauce

Linguine Al Cartoccio

Flat Spaghetti Served in a Tin Foil Parcel with Seafood

Risotto Al Funghi Misti

Risotto with Mixed Mushrooms

Scaloppina Al Limone

Veal with Lemon and Oil Sauce

Coda Di Rospo Zafferano

Monkfish with Saffron and Spring Onions

All main courses served with Vegetables of the day



Fresh Ananas Al Maraschino

Fresh Pineapple with Cherry Liqueur

Tiramisù

Homemade Italian Trifle with Marsala and Mascapone

Sorbetto Al Limone

Lemon Sorbet

Fragola Con Panna or Gelato

Fresh Strawberries with Cream or Ice Cream

£ 24.50 per person

Service Charge is not included

For Parties of 6 or more a 10% Service Charge will be applied to the final bill