WE WILL PROVIDE A SELECTION OF SHARING STARTERS AS PER THE MENU AND NUMBER OF GUESTS.

PLEASE CHOOSE YOUR MAIN/PIZZA & DESSERT ONLY. PLEASE LET US KNOW OF ANY SPECIAL DIETARY REQUIREMENTS.

NAME	MAIN	DESSERT

£10 PER PERSON IS REQUIRED AS A DEPOSIT UPON BOOKING.
DEPOSITS ARE NON-REFUNDABLE.

SHARING BOARDS

PIZZA ROLL
Ham, mushroom & mozzarella, pizza rolls with parmesan shavings, rocket salad and cherry tomatoes

SAPORI RUSTICI
Selection of cured hams, sun dried tomatoes, olives, caponata & mozzarelline

MISTO MARE
Butterfly king prawns, whitebait, calamari, smoked salmon & prawn cocktail

MISTO VEGETARIANO *v*
Sicilian caponata, arancine, artichoke, olives, sun-dried tomatoes, deep fried brie & blue cheese mushrooms

Our food may contain some allergens, if you are unsure please inform a member of our team

MAINS

CANNELLONI RICOTTA E SPINACH V
Egg cannelloni filled with ricotta and spinach, served in a tomato besciamella sauce

RISOTTO E SALSICCIA
Risotto with sicilian fennel sausage, broccoli and Parmesan shavings

SPIGOLA MEDITERRANEA
Pan roasted sea bass, cherry tomatoes capers, olive bisque sauce and sauté potatoes

ROLLATA DI MANZO
Beef roulades stuffed with spinnach, mushrooms and Montarsio cheese served with sauté potatoes

POLLO DIANE
Chicken breast in a white wine, mushroom, onion and mustard sauce served with sauté potatoes

PENNE ALLA SICILIANA
Aubergine, tomato, Basil, vegan cheese & chilli flakes

PIZZAS

MARGERITA
Tomato and mozzarella

PICCANTE
Tomato, mozzarella and spiced salami

VEGETARIANA V
Tomato, mozzarella, artichoke, mushrooms and aubergine

PESCATORE
Tomato, mozzarella, smoked salmon and prawns

DESSERTS

CHEESECAKE
Mango and passion fruit cheese cake

CHOCOLATE BROWNIE
Served with vanilla ice cream

PANETTONE
Rum ricotta and pistachio sauces

RASPBERRY PAVLOVA GF
Served with a raspberry coulis

LEMON SORBET
Served with mixed berries

3 COURSES FOR 34.95

Both our pizza & pasta can be made gluten free and vegan.
Sharing Boards can be made suitable for vegans on request.