

NAME

MAIN

DESSERT

STARTERS

An Italian feast will be served on arrival as a starter to include a selection of meat, fish, vegetarian/vegan platters and pizza rolls, for the whole party.

PLEASE CHOOSE YOU MAIN AND/OR DESSERT.

2

COURSES
FOR 26.95

3

COURSES
FOR 30.95

DESSERTS

PROFITEROLES

CARAMEL PANNACOTTA

TIRAMISÙ

MANGO & PASSIONFRUIT
CHEESECAKE

LEMON SORBET (VE)

MAINS

PENNE BENEDICTOS

Mushrooms, onions, creamed tomatoes, chicken & mozzarella

(CAN BE MADE
GF ON REQUEST)

LOBSTER RAVIOLI

Lobster Ravioli, courgette, prawns, creamy cherry tomato sauce

PENNE ALLA NORMA (V)

Penne pasta with aubergines, tomatoes, basil and mozzarella cheese

(CAN BE MADE
VE/GF ON REQUEST)

FILLET OF SEABASS

Fillet of seabass, pernod sauce, prawns & saute potatoes

POLLO DOLCELATTE

Rolled chicken breast, stuffed with gorgonzola cheese & spinach served with saute potatoes

BEEF STRAGANOFF

Beef fillet strips, paprika, mushrooms, gherkins & creamy sauce served with rice

PIZZA

MARGHERITA

Tomato & mozzarella

DELIZIA

BBQ sauce, mozzarella, bacon, mushrooms & smoked scamorza cheese

HAWAII

Tomato, mozzarella, ham & pineapple

PICCANTE

Tomato, mozzarella & spiced salami

FUNGHI

Tomato, mozzarella & mushrooms

NDUJA & POLLO

Tomato, mozzarella, spiced Italian salami pâté & Chicken breast

CAPRICCIOSA

Tomato, mozzarella, ham, sausage, mushrooms, olives

VEGETARIANA

Tomato, mozzarella, artichoke, mushrooms, aubergine

PESCATORE

Tomato, mozzarella, salmon & prawns

All our pizza can be made gluten free, vegan mozzarella available upon request

THIS MENU IS FOR PARTIES OF 10+

£10 PER BOOKING IS REQUIRED AS A DEPOSIT UPON BOOKING.

DEPOSITS ARE NON-REFUNDABLE.

A PRE-ORDER IS REQUIRED for this menu at least **3 DAYS BEFORE YOUR BOOKING**, please use our online pre-order system to submit your food order, a link will be generated upon your booking, this can be shared electronically with your guests, all orders will be automatically collected by us as and when they are submitted.

As the organiser we have tried to simplify this process and relay to the technologies to get the hard work sorted.

PLEASE DO NOT HESITATE TO CONTACT US, IF REQUIRED FURTHER ASSISTANCE.

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

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.

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

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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 spinach, 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

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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

NAME

MAIN

DESSERT

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

**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.*