

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

VANILLA PANNA COTTA &
FOREST FRUIT COMPOTE (GF)

TIRAMISÙ

MANGO & PASSIONFRUIT
CHEESECAKE

LEMON SORBET (VE)

MAINS

PENNE BENEDETTO

*Diced pan roasted chicken,
mushrooms, onions,
cream & tomato sauce,
mozzarella*

(CAN BE MADE
GF ON REQUEST)

RAVIOLI ARAGOSTA

*Lobster ravioli, sautéed
prawns, courgettes
& cherry tomato in
a creamy sauce*

PENNE ALLA NORMA (V)

*Penne pasta, chilli tomato
sauce, fried aubergine,
cherry tomatoes &
mozzarella cheese*

(CAN BE MADE
GF ON REQUEST)

SPIGOLA ALLA SAMBUCA

*Fillet of Sea Bass, baby
prawns & sambuca
sauce, crispy potatoes
with herbs & garlic*

POLLO DOLCELATTE

*Chicken breast stuffed
with Gorgonzola
cheese & mushrooms,
crispy potatoes cubes
with herbs & garlic*

BEEF STRAGANOFF

*Slow cooked beef Fillet
stripe, cream sauce,
mustard, paprika,
mushrooms & rice*

PIZZA

MARGHERITA

Tomato & mozzarella

HAWAII

*Tomato, mozzarella,
ham & pineapple*

PICCANTE

*Tomato, mozzarella
& spiced salami*

FUNGHI

*Tomato, mozzarella
& mushrooms*

NDUJA & POLLO

*Tomato, mozzarella,
spiced Calabrian
pork sausage paste &
diced chicken breast*

CAPRICCIOSA

*Tomato, mozzarella,
ham, sausage,
mushrooms & olives*

VEGETARIANA (V)

*Tomato, mozzarella,
mushrooms, aubergine
& mixed peppers*

SCOGLIO

*Tomato, mozzarella
& mixed seafood*

CARBONARA

*White base, egg yolk,
crispy bacon, onions,
parmesan cheese & cream*

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

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

