

PARTY MENU

(MINIMUM ORDER SIX COVERS)

STARTERS

ZUPPA DEL GIORNO

Soup of the day served with bread.

CAPRESE SALAD (v)

Buffalo mozzarella cheese, fresh tomatoes and basil sauce.

POLPETTE

Home made meat balls, Napoli sauce and chilli.

HOUSE PATÉ

Chicken liver pate, served with salad garnish, toasted bread and sprinkled with olive oil.

CAPRINO (v)

Grilled goat's cheese served on a bed of salad leaves and a sprinkle of extra virgin olive oil.

CALAMARI

Deep fried calamari with lime mayo.

COPPA DI GAMBERI

Norwegian prawns on a bed of salad leaves served with Marie Rose sauce.

MAIN COURSE

LINGUINE

Linguine pasta with prawns, white wine, garlic, olive oil, chilli and tomato sauce.

LASAGNA

Homemade beef lasagna. Served with a mixed salad.

RISOTTO AI FUNGHI (v)

Arborio rice risotto infused with wild mushrooms, asparagus cream and grated Parmigiano.

POLLO BOSCAIOLA

Breast of chicken breast cooked with white wine, porcini mushroom, onion and tomato sauce. Served with mixed vegetables.

MEDAGLIONI DI MAIALE

Medallions of pork with Parma ham and parmesan, cooked in a garlic red wine sauce.
Served with mixed vegetables.

GAMBERONI POMODORO

Sautéed peeled prawns in tomato, chilli, garlic and a hint of cream.
Served with traditional risotto.

SALMONE

Grilled salmon steak on a bed of salad leaves, olive oil, lemon dressing and mixed vegetables.

£14.95 - LUNCH / DINNER - £18.95

LUNCH SERVICE 12.00—14.30

DINNER SERVICE 19.30—22.30

A service charge of 10% will be added to your bill

Our 10% service charge goes directly to the team who make your food, serve your table and wash your dishes!
The company receives no benefit from any service charge

EXTRA DISHES

FILETTO MOSTARDO

(EXTRA £5.00)

Pan fried fillet steak with shallots in a creamy mustard sauce and porcini mushroom.
Served with mixed vegetables.

FILETTO AL PEPE VERDE

(EXTRA £5.00)

Beef fillet with green peppercorn and brandy sauce.
Served with mixed vegetables.

DESSERTS

(EXTRA £3.00)

TIRAMISU

Layers of soft sponge soaked with espresso coffee and liqueur, filled with zabaglione cream and dusted with cocoa powder

PANNA COTTA

Traditional Italian creamy dessert served with fruit coulis.

GELATI

Generous mix ball of ice cream with dressing sauce

COFFEES AND TEAS

ESPRESSO £2.10

LARGE ESPRESSO £2.60

CAPPUCCINO £2.85

LATTE £2.75

MOCHA £2.80

AMERICANO £2.50

HOT CHOCOLATE £2.75

TEA £2.10

EARLY GREY TEA £2.50

**PEPPERMINT, CHAMOMILE,
LEMON AND GREEN TEA** £2.50

LIQUEUR COFFEE'S £3.95