

2 COURSES £32

3 COURSES £37



PARTY MENU

STARTER

PIZZETTA BURRATA V *Signature dish*

Whole burrata served on a black charcoal pizza base with tomato sauce, rocket and cherry tomatoes

ADD ANCHOVIES £ 2.00

PRAWNS BRUSCHETTA GFO

Succulent garlic and chilli Argentinian prawns served with courgette ribbons and toasted homemade ciabatta bread

TRUFFLE ARANCINI V

Sicilian rice balls made with mushroom and Fior di latte mozzarella served with truffle crème fraîche

ANTIPASTO DI TERRA GFO

A selection of our Italian cured meats and cheeses served with Sardinian bread and Nocellara olives

BRUSCHETTA SMOKED BURRATA V GFO

Homemade toasted ciabatta bread served with smoked burrata, baby broad beans, chilli, garlic, shallots and lemon oil

LOBSTER CROQUETTES *Signature dish*

Lobster and potatoes croquettes, beetroot breadcrumb Italian bread, fried and served with crab mayo, fresh fennel and tobiko caviar.

MAINS

SEABREAM GFO

Seabream fillet, gratinated puree with garlic, bread, capers and tomatoes served with salsa Verde "parsley, apple cider, bread, lemon and extra virgin olive oil"

GRILLED HALF CHICKEN GFO

Prime quality skin on boneless chicken (free range - corn feed) marinated with rosemary, served with potatoe mille-feuille and creamy mushroom sauce on the side

LOBSTER RAVIOLI *Homemade*

Black ravioli filled with native lobster, roket pesto, Argentinian Prawns and crustacean sauce

PRAWNS AND MONKFISH TAGLIOLINI GFO

Fresh black tagliolini pasta served with Argentinian prawns, fresh monkfish pieces, chilli, garlic, cherry tomatoes, lemon butter and fresh bottarga "Sardinian caviar"

RIBEYE STEAK (100Z) £6 supplement GFO

Our prime quality steaks are 28 days matured and dry ages on the bone for 7 days or a fuller flavour, served with homemade peppercorn sauce and skin on fries

RISOTTO PORCINI MUSHROOM VOA GFO

Arborio rice, saffron onion, sauteed porcini mushroom and salsa verde and smoked burrata emulsion

HOMEMADE DESSERT

TIRAMISU V

Homemade traditional recipe with savoiardi biscuits, coffee, mascarpone, cocoa and amaretto liqueur

HAZELNUTS PARFAIT V GFO

Hazelnuts creamy parfait served with chocolate sauce and hazelnuts praline

LEMON AND RASPBERRY CHEESECAKE V

Baked lemon and raspberry cheesecake served with raspberry compote

PANNA COTTA GINGER E MANGO V GFO

Homemade ginger panna cotta served with fresh mango, mango puree and crushed almond biscuit finished with fresh lime zest

V VEGETARIAN | VG VEGAN | VOA VEGAN OPTION AVAILABLE | GFO GLUTEN FREE OPTION

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.