



3 Course Mid-Week Celebration Menu - £19.95

Includes

- 3 Course Set Menu
 - Private dining (if required)
 - Decorational Service
 - Complimentary limoncello or Amaretto
- Available Monday – Thursday all day and night

STARTERS

**HOMEMADE GARLIC BREAD
WITH MOZZARELLA**

~O~

ANTIPASTI BOARD

WITH SICILIAN OLIVES, HONEY OLIVE OIL, DOLCE LATTE, ITALIAN HAMS, AND SALAMI WITH OUR HOMEMADE BREAD

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BRUSCHETTA

HOMEMADE TOASTED BREAD, CHERRY TOMATOES, RED ONION, GARLIC, BALSAMIC & BASIL

MAINS

LASAGNE AL FORNO (ROMA)

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PARPADELLE (CAMPANIA)

WITH FRESH TOMATO, BASIL & PECORINO (SERVED ROOM TEMPERATURE)

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NDUJA PACCHERI (CALABRIA)

WITH ITALIAN SAUSAGE, NDUJA, PARMESAN & CHILLI

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BURRATA & FIG SALAD (PALERMO)

TOSSED IN OUR VEGAN SAGE BUTTER SAUCE.

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MUSHROOM PIZZA (CAPRIS)

WITH HAM & SALAMI

DESSERTS

TRADITIONAL TIRAMISU

WITH A PISTACHIO CREAM

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PISTACHIO AND ALMOND TART

SERVED WITH OUR HOMEMADE COCONUT GELATO

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NUTELLA AND RICOTTA RING

WITH VANILLA GELATO

Please note that this menu MUST be booked in advance and will require a £10pp non-refundable deposit to book, followed by a pre-order of your meal choices 48 hours prior to attending. Please specify you would like this menu when booking. Minimum of 2 people is required to book maximum of 100