



3 Course Mid-Week Celebration Menu - £24.95

Includes

- 3 Course Set Menu
- Private dining (if required)
- Decorational Service
- Complimentary limoncello or Amaretto

Available Monday – Thursday all day and night

STARTERS

HOME MADE GARLIC BREAD

WITH MOZZARELLA

~O~

ANTIPASTI BOARD

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

~O~

BRUSCHETTA

HOME MADE TOASTED BREAD, CHERRY TOMATOES, RED ONION, GARLIC, BALSAMIC & BASIL

MAINS

ITALIAN MEATBALLS

WITH HOME MADE SPAGHETTI

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PARPADELLE (CAMPANIA)

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

~O~

NDUJA PACCHERI (CALABRIA)

WITH ITALIAN SAUSAGE, NDUJA, PARMESAN & CHILLI

~O~

BURRATA & FIG SALAD (PALERMO)

TOSSSED 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 HOME MADE COCONUT GELATO

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NUTELLA AND RICOTTA RING

WITH VANILLA GELATO

Now we do homemade pistachio cake with personalized message and name for £55.00

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