



## 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

#### **HOMEMADE GARLIC BREAD**

#### **WITH MOZZARELLA**

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#### **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

#### **ITALIAN MEATBALLS**

WITH HOMEMADE SPAGHETTI

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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 (CAPRI)**

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

**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