



3 Course Celebration Menu - £35

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/full payment no later than 2 weeks prior to attending. Please specify you would like this menu when booking.

STARTERS

SHELL ON KING PRAWNS

IN A WHITE WINE, GARLIC, AND CHILLI SAUCE
~O~

ANTIPASTI BOARD

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

BURRATA

WITH CHERRY TOMATOES, BASIL, AND A GARLIC OLIVE
~O~

AUBERGINE PARMIGIANA

(VEGAN)

DESSERTS

TRADITIONAL TIRAMISU – WITH A PISTACHIO CREAM
~O~

RUM BABA – SERVED WITH OUR HOMEMADE GELATO
~O~

PISTACHIO AND ALMOND TART – SERVED WITH OUR
HOMEMADE GELATO
~O~

GELATOS - PISTACHIO, SALTED CARAMEL, WHITE
CHOCOLATE AND RASPBERRY AND TUSCAN VANILLA

Now We Do Celebration Cake

We Do Homemade Tiramisu Cake With Personalized
Message And Name For £55.00
(Please keep the message short)

MAINS

NDUJA PIZZA

TOMATO, FIOR DI LATTE CHEESE, NAPOLETANA
SAUSAGE, SALAMI, NDUJA SPICY SAUSAGE, BASIL
EXTRA VIRGIN OLIVE OIL
~O~

KING PRAWN AND CRAB PARPADELLE
IN A ROASTED GARLIC VERMOUTH SAUCE.

~O~

8 OZ KENTISH FILLET STEAK

WITH HOMEMADE STYLE CHIPS WITH SALAD AND A
BLACK PEPPERCORN SAUCE.

(£12 SUPPLEMENT)

~O~

VEGAN RAVIOLI

TOSSSED IN OUR VEGAN SAGE BUTTER SAUCE.

~O~

GOATS CHEESE AND ROASTED BEETROOT SALAD
WITH FIGS, OLIVES, AND PUMPKIN SEEDS, IN OUR
HONEY AND FIG DRESSING.

~O~

CHICKEN MILANESE

WITH CHIPS, TRUFFLE SAUCE & SALAD