



PRIVATE PARTY FOOD MENU

Luxury Food options to compliment your exclusive reservation.

3 Course Italian Menu – £35pp

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

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BURRATA

WITH CHERRY TOMATOES, BASIL, AND A
GARLIC OLIVE

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AUBERGINE PARMIGIANA

(VEGAN)

DESSERTS

TRADITIONAL TIRAMISU

WITH A PISTACHIO CREAM

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RUM BABA

SERVED WITH OUR HOMEMADE GELATO

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PISTACHIO AND ALMOND TART

SERVED WITH OUR HOMEMADE GELATO

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GELATOS

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

MAINS

NDUJA PIZZA

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

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KING PRAWN AND CRAB PARPADELLE

IN A ROASTED GARLIC VERMOUTH SAUCE.

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8 OZ KENTISH FILLET STEAK

WITH HOMEMADE STYLE CHIPS WITH
SALAD AND A BLACK PEPPERCORN SAUCE.
(£12 SUPPLEMENT)

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VEGAN RAVIOLI

TOSSED IN OUR VEGAN SAGE BUTTER
SAUCE.

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GOATS CHEESE AND ROASTED BEETROOT

SALAD WITH FIGS, OLIVES, AND PUMPKIN
SEEDS, IN OUR HONEY AND FIG DRESSING.

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CHICKEN MILANESE

WITH CHIPS, TRUFFLE SAUCE & SALAD

Now We Do Celebration Cake

**We Do Homemade Tiramisu Cake With
Personalized Message And Name For £55.00**

(Please keep the message short)