



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

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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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BURRATA

WITH CHERRY TOMATOES, BASIL, AND A GARLIC OLIVE

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TOMATO, OLIVE & BASIL BRUSCHETTA

(VEGAN)

With a Balsamic Dressing

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)