Option 1

PRIVATE DINING FOOD MENU

Luxury Food options to compliment your exclusive reservation.

Pizza Buffet

We are the first in Maidstone to bring authentic, traditional Neapolitan pizzas from our pizza oven direct from Naples. We make the dough from scratch and leave to rest for over 30 hours and then cook in our artisan ovens at 450^0 to give the most authentic, amazing pizza experience.
These are now available for private parties along with our homemade garlic bread & bruschetta.

All ingredients are direct from Naples:

Marinara

Tomato, oregano, garlic, basil, extra virgin olive oil (£11.95)

Margherita

Tomato, fior di latte cheese, basil, parmesan cheese, olive oil (£14.95)

Napoletana

Tomato, fior fi latte cheese, black olives, capers, garlic, anchovies, basil, extra virgin olive oil (£14.95)

Triple Mushroom

Tomato, fior di latte cheese, king oyster mushroom, oyster mushroom and champignon mushrooms (£14.95)

Nduja

Tomato, fior di latte cheese, Napoletana sausage, salami, nduja spicy sausage, basil extra virgin olive oil (£15.50)

Parma Ham & Burrata

Tomato, fior di latte cheese, Parma ham, burrata, basil, extra virgin olive oil (£16.50)

(GLUTEN FREE & VEGAN OPTIONS AVAILABLE)
DEAL

Pizzas to serve 30 guests £350
Pizzas to serve 50 guests £595

Pizzas can be ordered individually to suit your budget if you don't want to go for the deal above

Portion of Homemade Chips £5.50
20 Portions of Chips £99.95
30 Portions of Chips £149.95
40 Portions of Chips £199.90

Option 2

Fork Buffet

Our homemade rigatoni pasta made from our Italian kitchen being Nonna Fifi's recipe from the 1940's
Sauces:

Homemade penne
with short rib ragu (From Tuscany)

Homemade penne
with fresh tomato, basil and garlic (From Campania)

(Also available for vegans and gluten-free)

£449.50 for 30 People
£749.50 for 50 People

Includes mixed Italian salad with pecorino cheese & Italian dressing and homemade bread

If these options do not suit your budget, pastas can also be ordered separately from our menu and can be mixed & matched.

Option 3

Afternoon Tea Buffet

£25.00 A head for groups of up to 30 people

Warm Scones with Jam & Clotted Cream

Selection of Finger Sandwiches

Ham & Tomato | Kentish Brie & Cranberry | Free Range Egg Mayo | Cucumber
Smoked Salmon & Cream Cheese En Croute
Homemade penne with fresh tomato, basil and garlic (From Campania)

Selection of Mini Desserts

Seasonal Fruits and Vanilla Custard Tart | Chocolate Tart | Mini Tiramisu | Mini Pistachio Cannoli
(Served with Candy Floss & Fruit Smoothie)

Gluten-Free and Vegan options Available

Special Deal for Groups of 30 Guests - £750
Special Deal for Groups of 50 Guests - £1250

Option 4

Canapés Menu

£19.95 A Head For group up to 30 People

Citrus-cured cherry tomatoes

with basil bocconcini (V)

Falafel bites

with sumac yogurt (Ve)

Beef tartare cones

with truffle pecorino

Smoked Salmon

lemon cream cheese roulade

Dorset crab arancini

with lemon and dill relish

Option 5

Finger Food Menu

£24.95 A Head For a group of up to 30 People

Chicken satay

with peanut sauce and green onion

Bruschetta

Homemade toasted bread, cherry tomatoes, red onion, garlic, balsamic & basil

BBQ pulled pork sliders

With jack cheese, and coleslaw

Buttered fish and chips

with tartar sauce

Thai-style prawn skewers

with sweet chili dipping sauce

Option 6

3 Course Mid-Week Celebration Menu - £24.95 Sunday to Thursday

Includes

• 3 Course Set Menu

• Private dining (if required)

• Decorational Service Includes a personalised banner and ballons

• Complimentary limoncello or Amaretto Available Monday – Thursday all day and night

STARTERS

HOMEMADE GARLIC BREAD

WITH MOZZARELLA

~O~

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

~O~

BRUSCHETTA
HOMEMADE TOASTED BREAD, CHERRY TOMATOES, RED ONION, GARLIC, BALSAMIC & BASIL

MAINS

ITALIAN MEATBALLS
WITH HOMEMADE SPAGHETTI

~O~

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)
TOSSED IN OUR VEGAN SAGE BUTTER SAUCE.

~O~

MUSHROOM PIZZA (CAPRIS)
WITH HAM & SALAMI

DESSERTS

TRADITIONAL TI RAMISU
WITH A PISTACHIO CREAM

~O~

PISTACHIO AND ALMOND TART
SERVED WITH OUR HOMEMADE COCONUT GELATO

~O~

NUTELLA AND RICOTTA RING
WITH VANILLA GELATO

Option 7

Deluxe Menu
Sunday – Friday £35pp
Saturday £45pp

Starters

Prawn Cocktail

(can be made Gluten-free upon request)
Marie Rose Sauce with Shredded Lettuce & Brown Bread

~o~

Chicken Liver Pate

(Can be made Gluten-free upon request)
With Chilli Jam & Warm Homemade Bread

~o~

5 Root Vegetable Soup

(Can be made Gluten-free upon Request)
Onion Bhaji & Homemade Bread

~o~

Tomato. Olive & Basil Bruschetta

(Vegan)
With Balsamic Dressing

Desserts

Homemade Pistachio Tart
With Vanilla Bean Ice Cream

~o~

Sticky Toffee Pudding
With Warm Caramel Sauce & Vanilla Bean Ice Cream

~o~

Babba Rum Sponge Cake

Toffee Biscuit Base With Vanilla Bean Ice Cream, Glazed Bananas & Chocolate Toffee Fudge sauce

~o~

Selection Of Homemade Gelato

Salted Caramel, Fior Di latte & Pistachio

~o~

Vegan Berry Pavlova

MAINS

Tuscan Braised Lamb

Rosemary Whipped Potatoes, Garden Vegetables

~o~

Seared Chicken Breast

Fondant Potato, Green Veg Bundle & Mushroom Stroganoff Sauce

~o~

MuMu Burger Beef Burger

with Lettuce, Tomato, Smoked Cheese & BBQ Mayo with Chips

~o~

Pan-Fried Fillet of Salmon

with Fresh Water Prawns (Can be made Gluten Free on Request) Served with Crushed New Potatoes, Buttered Spinach & a Chardonnay Dill Fish Velouté

~o~

Vegan MuMu Murger

Vegan Falafel Patty, Vegan Cheese, BBQ Sauce & Vegan Mayo with Chips & Vegan Slaw Vegan Mayo with Chips & Vegan Slaw

Option 9

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

~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

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

TOSSED 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

Option 9

Personalized Celebration Cake

Now we do homemade tiramisu cake with personalized message or name.

You can order it with your own message or name when you book

to celebrate your special day.

£55.00

Note: Please keep your note short.