



13 – 20ppl: Please select one of the below group menus and order on the day

21 – 30ppl: Individual pre-order needed for mains and desserts from one of the below menus

31 & above: Please choose one main & one dessert for the entire group
(starters are always served to the table to share – all options listed)

SAMPLE GROUP MENUS

MENU A

£29.50 per person

PRIMO PIATTO

Served with a selection of bread

Carpaccio di spada affumicato

Swordfish carpaccio with Orange Salad

Bruschetta classica (v)

Homemade toasted bread topped with tomato and basil

Selezione di salumi misti

Selection of Italian artisan mixed salami

Carpaccio di manzo

Beef Carpaccio Rocket, Parmesan Shave

Mozzarella Pomodori e Basilico (v)

Buffalo mozzarella, tomato and basil

SECONDO PIATTO

Cotoletta alla Milanese

Breaded chicken escalope, with rosemary potatoes and Rocket

Lasagna di carne

Homemade pasta, bolognese sauce, parmesan, béchamel and basil

Risotto ai funghi (v)

Mixed mushroom risotto

Branzino in padella

Pan fried sea bass with Roast potatoes and spinach

DOLCI

Selezione di gelati e sorbetti

Selection of Italian ice cream

Tiramisu

Espresso infused biscuits layered with mascarpone cream & cacao

Pannacotta alla vaniglia con frutti di bosco

Homemade pannacotta with mixed berries sauce

TEAS, COFFEES

£3.25 per person

EXTRA BREAD BASKETS

£3.50 per basket

(v) Vegetarian

All dietary requirements can be catered for separately, please advise us ahead of your event

Please be aware that we work with only the freshest ingredients and some of the above dishes might change

All prices include VAT at 20% and exclude a 12.5% discretionary service charge



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MENU B

£39.00 per person

PRIMO PIATTO

Served with a selection of bread

Insalata di polpo

Fresh octopus salad, Tomato, parsley, lemon dressing

Burrata pomodorini di pachino (v)

Fresh burrata, served with Sicilian Pachino cherry tomatoes

Proscitto di Parma

Board of Parma Ham

Bruschette Miste (v)

Selection of Toasted Bread with seasonal toppings

Verdure Grigliate con Ricotta affumicata (v)

Mix Grill Vegetable, smoked Ricotta cheese

SECONDO PIATTO

Risotto ai frutti di Mare

Seafood Risotto, mussels, Prawns, fresh Squid, Bisque Sauce and parsley

Tagliata di manzo rucola e parmigiano

8oz Angus beef Sirloin, rocket and parmesan

Tagliatelle Funghi e Tartufo Nero (v)

Homemade egg tagliatelle with Mushroom and Black Truffle Sauce

Branzino Alla Mediterranea

Wild seabass fillet in tomato sauce, Olives, Capers Basil

DOLCI

Selezione di formaggi Italiani

Selection of Italian cheese, served with apple marmalade and crostini

Tiramisu

Espresso infused biscuits layered with mascarpone cream & cacao

Torta caprese e gelato vaniglia

Chocolate almond cake, vanilla ice cream

TEAS, COFFEES

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