

# PARTY SET MENU

## ----- STARTERS -----

### **ARANCINI FRITTI**

Crispy deep fried arancini rice balls, marinara sauce (v)

Or

### **TRICOLORE**

Buffalo mozzarella, tomatoes, oregano, rocket salad, avocado (v)

Or

### **INSALATONA**

Avocado, tomato, beetroot, olives, grilled courgette, capers, carrots, sundried tomato, grilled sweet peppers, carrots, green beans, potatoes, mixed leaves salad, aromatic olive oil herbs dressing sauce (v) (df) (vegan)

Or

### **CALAMARI**

Deep fried, breadcrumbed calamari rings, lemon, garlic and aromatic herbs dressing, garlic mayonnaise (fb)

Or

### **TERRINA DI SALMONE**

Smoked salmon, crab meat, mascarpone cheese terrine, mixed leaf salad, avocado, crostini bread (fb)

Or

### **CARPACCIO TARTUFATO**

Slices of raw beef, rocket, parmesan, truffle oil, lemon dressing

## ----- MAIN COURSES -----

### **SPIGOLA**

Baked fillet of sea bass, served with mussels and prawns, in a garlic, white wine and tomato sauce (fb) (df)  
Served with mixed vegetables

Or

### **POLLO AI PEPERONI**

Pan fried chicken breast, sweet peppers, black olives, cherry tomatoes and chilli sauce  
Served with oven roasted potatoes

Or

### **COSCIOTTO D'ANATRA**

Slow roasted Gressingham duck leg, served on a bed of spinach, hazelnut and cherry brandy sauce  
Accompanied with oven roasted potatoes (n)

Or

### **MIXED BEANS AND VEGETABLES RATATOUILLE**

Mixed beans, sautéed mixed vegetables, capers and olives in garlic, oregano, basil and tomato sauce.  
Served with aromatic herbs and garlic crostini bread (v) (df) (vegan)

Or

### **BISTECCA RUCOLA E PARMIGIANO**

Char grilled scotch sirloin steak, rocket, parmesan, balsamic  
Served with oven roasted potatoes

Or

### **RAVIOLI ALL' ORTOLANA**

Spinach and ricotta ravioli pasta, mixed vegetables, garlic, tomato sauce (v)

## ----- DESSERTS -----

**CHEESECAKE FRUTTI DI BOSCO**

Or

**TORTINO VERSUVIO**

Or

**TIRAMISU'**

Our chef's interpretation of this traditional Italian dessert (n) (v)

Or

**SORBETTO AL LIMONCELLO**

Lemon sorbet topped with limoncello liqueur (vegan)

(v) suitable for vegetarians, may contain egg – (n) contain tree nuts or peanuts – (fb) may contain fish bones – (s) may contain stones – (b) may contain small bones  
(veg) vegan

**This menu is only available as a set menu  
3 courses: Starter, Main and Dessert £45**

Price excludes wine, drinks and coffee, 12,5% service charge will be added to your bill

**Should you be allergic to the following ingredients, ask the advice of the manager before ordering or eating anything.**

**1:Gluten, 2:Crustaceans, 3:Molluscs, 4:Fish, 5:Peanuts, 6:Tree nuts, 7:Eggs,  
8:Soybeans, 9:Milk, 10:Celery, 11:Mustard, 12:Sesame, 13:Lupin, 14:Sulphur dioxide**

DUE TO THE HIGH NUMBER OF INGREDIENTS IN THE MENU  
WE ARE NOT ABLE TO GUARANTEE ANY DISH FROM BEING FREE FROM TRACES OF GLUTEN, TREE NUTS  
AND PEANUTS