

PARTY MENU

Ideal for those celebrating a special occasion. It represents excellent value and is one price for everyone, £23.95 for 4 course..(Available for parties of 10 or more and on a pre booking basis) Not available in December

STARTERS

FUNGHI PIEMONTESE (V)

Sautéed mushrooms cooked with garlic, onions, white wine and parsley in a light creamy sauce served in filo pastry

CALAMARI FRITTI

Deep fried floured calamari served with tartare sauce

INSALATA CAPRESE (V)

Mozzarella cheese and tomato, dressed with extra virgin olive oil and basil sauce.

POLPETTE DALLA CASA

Homemade meatballs cooked in a tomato sauce topped with mozzarella cheese served with our toasted homemade Italian bread

MAINS

RISOTTO VEGETARIANA (V) (DF)

Italian rice with courgette, garlic, extra virgin olive oil and mint

POLLO AL PEPPE

Breast of chicken in Peppercorn sauce (Cream, cracked black pepper, whole green peppercorn, shallots, demi-glace and brandy); Fresh seasonal vegetables and sautéed potatoes

9oz RUMP STEAK (30 days matured)

Cooked rare served with Mediterranean salad, sautéed potatoes and Peppercorn sauce (Cream, cracked black pepper, whole green peppercorn, shallots, demi-glace and brandy)

COD (DF)

Oven cooked fillet of cod served with lemon sauce; Fresh seasonal vegetables and sautéed potatoes

DESSERTS

Tiramisu Con Savoiardi

Classic home made with Savoiardi biscuits soaked in Marsala wine and coffee, layered with a rich Mascarpone cheese

Brulee alla Vaniglia (GF)

Classis home-made Crème Brulee

Panna Cotta

Traditional Italian dessert made from fresh cream coated in caramel sauce

Marsala Parfait Signature Dish (GF)

A frozen traditional Sicilian dessert with a mix of fruits and candied citrus peel served with Marsala wine sauce

COFFEES

Americano Coffee

Espresso

Cappuccino

Selection of Teas

Latte