

PRIVATE HIRE SAMPLE MENUS

These sample menus are fully flexible and can be tailored to suit your event and dietary needs.
Just let us know your preferences!

SAMPLE MENU A

Mon-Fri lunch 2 courses - £15pp | 3 courses - £18pp
Sun-Thur dinner 2 courses - £22pp | 3 courses - £26pp

SELECTION OF STARTERS TO SHARE

FRESH BAKED GARLIC PIZZA BREAD 🍷

ARANCINI DI CARNE

Fried rice balls filled with mozzarella & beef ragout, served with arrabbiata sauce

CARPACCIO DI MANZO

Beef fillet carpaccio, with rocket, parmesan, lemon dressing

SARDE CON SALSICCIA

Grilled sardines, Sicilian Salsiccia herb sauce, homemade bread

MOZZARELLA E CAPONATA SICILIANA 🍷

Fresh mozzarella, Sicilian vegetable stew, balsamic reduction, basil pesto

CALAMARI FRITTI

Deep fried baby squid, courgette, tartar sauce

INVOLTINI DI MELANZANE 🍷

Gratin aubergine rolls with ricotta, red pesto, pine nuts & sunblushed tomatoes

MAIN (choose 1 per person)

RISOTTO AL POLLO E SPINACCHI

Creamy chicken, mushroom & spinach risotto

PENNE AL SALMONE

Creamy penne pasta with salmon, red onion, lobster bisque, touch of tomato sauce

GNOCCHI ALLA SORRENTINA 🍷

Baked potato gnocchi with tomato sauce, melted mozzarella & basil pesto

SPAGHETTI CARBONARA

SPAGHETTI BOLOGNESE

PIZZA: Ham & mushroom /or/ Pepperoni / or/ vegetarian 🍷

LASAGNA ALLA BOLOGNESE

SPEZZATINO DI MAIALE

Tender pork ragu simmered in a tomato sauce, roasted potatoes, seasonal veg

FEGATO ALLA VENEZIANA

Diced liver, caramelized onion, mash, vegetables

DOLCI (choose 1 per person)

Homemade Pannacotta

Homemade Apple strudel, vanilla ice-cream

A Choice of ice cream

Homemade Tiramisu

SAMPLE MENU B

Mon-Fri lunch 2 courses - £22pp | 3 courses - £27pp
Any time 2 courses - £29pp | 3 courses - £35pp

SELECTION OF STARTERS TO SHARE

FRESH BAKED GARLIC PIZZA BREAD 🍷

ARANCINI DI CARNE

Fried rice balls filled with mozzarella & beef ragout, served with arrabbiata sauce

CARPACCIO DI MANZO

Beef fillet carpaccio, with rocket, parmesan, lemon dressing

GAMBERONI AGLIO E PEPERONCINO

Sautéed butterfly prawns in garlic, parsley, olive oil, chilli & tomato sauce

BURRATA E CAPONATA SICILIANA 🍷

Burrata, Sicilian vegetable stew, balsamic reduction, basil pesto

FRITTURA DI PESCE

Deep fried baby squid, king prawns, courgette, tartar sauce

INVOLTINI DI MELANZANE 🍷

Gratin aubergine rolls with ricotta, red pesto, pine nuts & sunblushed tomatoes

MAIN (choose 1 per person)

GNOCCHI VONGOLE E PORCINI

Creamy chicken, mushroom & spinach risotto

SPIGOLA IN PADELLA

Pan fried sea bass with courgette puree, red pepper puree & roasted potatoes

PARMIGIANA DI MELANZANE 🍷

Layers of aubergine baked with mozzarella, parmesan & tomato sauce

RAVIOLI RIPIENI DI ASPARAGI 🍷

SALTIMBOCCA DI POLLO ALLA ROMANA

Chicken escalopes layered with sage & Parma ham served with garlic parmesan green beans, mashed potatoes

PAPPARDELLE AL RAGÙ DI CINGHIALE

Fresh pappardelle with wild boar stewed in tomato & red wine sauce, parmesan, thyme

FEGATO IN PADELLA BURRO E SALVIA

Pan-fried calf's liver with butter & sage sauce, spinach & mash potatoes

DOLCI (choose 1 per person)

Homemade Pannacotta

Homemade Apple strudel, vanilla ice-cream

A Choice of ice cream

Homemade Tiramisu