



## **PARTY MENU**

### **STARTER**

#### **PANE (BREADS)** (Gluten)

Garlic & mozzarella (6-inch round)

#### **CAPRESE IL TRICOLORE** (Dairy Nuts)

Fresh Slices of Beef, Tomato, Mozzarella, Avocado, Extra Virgin Olive Oil & Pesto

#### **HALLOUMI & MUSHROOM (V)** (Dairy)

Lightly Pan-Fried Mushroom & Halloumi Cheese with Butter, Finished with Chilli Flakes & Oregano

#### **HALLOUMI STICK (V)** (Dairy, Gluten)

Made from Salty and Tangy Halloumi Cheese, Coated in Seasoning Breadcrumbs, and Deep-Fried until golden brown, it is served with parmesan and sweet chilli sauce on the side.

#### **CHICKEN LIVER PATE** (Gluten, Dairy, Alcohol)

Chicken liver is cooked with garlic, shallots, butter, thyme, and brandy. Served with Ciabatta Bread, Caramelised Onion Chutney, & Gherkins

#### **POLPETTE MEATBALLS** (Gluten, Dairy, Egg)

Beef Meatballs are Baked in a Homemade Spiced Marinara Sauce and Parmesan Cheese. They are finished with Chili Flakes and fresh Parsley and served with Ciabatta Bread and parmesan Cheese.

### **MAIN COURSE**

#### **AL TONNO**

Tuna Chunks, Sweetcorn, Dried Cranberries, Baby Salad Leaves. Served with a side of vinaigrette.

#### **PAELLA CARNE** (Alcohol, Gluten, Soya, Dairy)

Spanish Chorizo, Smoked Bacon, Chicken Fillet Slices, Chef Selected Pork Sausage, Mixed Peppers, Onion, Paella Rice, Red Wine, Saffron, Chili & a Touch of Garlic

#### **RISOTTO CLASSICO (V)** (Dairy)

Mushrooms & Parmesan Cheese

#### **ALLA MILANESE** (Gluten, Egg)

Chicken Breast in Breadcrumb. Deep Fried & Served with Spaghetti Pomodoro

#### **BURGER DI PARMA** (Gluten, Dairy)

Beef Burger, Parma Ham, Mozzarella, Salad, Gherkins & Red Onion topped with Our Burger Sauce

#### **COSTOLETTE DI AGNELLO (£5 supplement)**

Four Lamb Chops on a Bed of Sauté New Potatoes & Roast Vegetables. Served with Garlic & Rosemary Sauce





**FRUTTI DI MARE** (Gluten, Shellfish)

Linguini Pasta, Mixed Seafood, Homemade Tomato Sauce, Onion, Parsley, Chili & a Touch of Garlic

**LASAGNE DELLA CASA** (Gluten, Dairy, Celery)

Homemade Beef Lasagne with Béchamel & Tomato Sauce Topped with Mozzarella & Parmesan

**AL FORNO** (Gluten, Dairy)

Tortiglioni Pasta, Chicken Filet Slices, and mushrooms with a Creamy Sauce Topped with Mozzarella, all finished in our Stone Oven.

**ARRABBIATA (V)** (Gluten)

Tortiglioni Pasta, Homemade Tomato Sauce, Cherry Tomatoes, Garlic & Chilli

**CARBONARA** (Gluten, Dairy, Egg)

Spaghetti Pasta, Pancetta, Egg Yolk, Cream, Garlic & Black Pepper

**LA CASA** (Gluten, Dairy)

Tomato Pizza Sauce, Mozzarella, Ham, Mushroom, Pepperoni, Onion & Peppers

**MARGHERITA (V)** (Gluten, Dairy)

Tomato Pizza Sauce & Mozzarella

## **DESSERT**

**TIRAMISU** (Gluten, Dairy, Alcohol)

Espresso-soaked ladyfinger biscuits layered with mascarpone cream and dusted with cocoa powder.

**PANNA COTTA** (Dairy)

Natural bourbon vanilla-flavoured panna cotta topped with raspberry coulis.

**CHOCOLATE FUDGE CAKE** (Gluten, Dairy, Egg, Soya)

A rich, moist chocolate sponge layered with fudge & coated in a wonderfully smooth chocolate fudge icing.

**CREME BRULEE** (Dairy, Egg)

Catalan cream dairy cream and egg yolk with caramelised sugar topping

**2 COURSE £ 26.95 &, 3 COURSE £ 29.95**

*Please advise us of any dietary requirements or allergies. While many of our dishes are suitable for vegetarians and those with specific allergies – all our food is prepared in a kitchen that uses nuts, dairy & wheat products, or other allergens.*

*A 10% discretionary service charge will be applied to groups of 5 or more people.*





