

# GROUP DINING MENU

For parties of eight or more guests

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Three Courses | 32.90

## ANTIPASTI

Crispy deep-fried squid rings, served with lemon |  
Burrata di Puglia & Parma ham (14 months) served  
with focaccia and rocket |

Deep-fried courgettes in light beer butter, served with  
lemon |

Buffalo mozzarella DOP, fresh tomatoes, oregano,  
basil, Modena balsamic dressing & EVO oil.

## PRIMI & SECONDI

Homemade pappardelle with lamb ragu |  
Ravioloni filled with buffalo ricotta and baby spinach with  
homemade tomato passata & basil |  
Roast rack of lamb cooked with white wine, rosemary and  
EVO oil, served with roast potatoes & mixed leaf salad (£4.90  
supplement) |

Traditional marinated and roasted boneless chicken thighs,  
slow cooked with red wine, carrots & taggiasca olives, served  
with homemade bread |

Baked salmon served with green sauce, roast potatoes &  
mixed leaf salad. (£4.90 supplement)

## PIZZA

Margherita | Diavola | Arte Pizza | Vegetariana | Nduja | Tartufo

## DOLCI

Tiramisù |  
Homemade Panna Cotta with mango pulp & fresh  
berries |  
Affogato with vanilla ice-cream & shot of espresso |  
Lemon sorbet

\*Please always inform our staff about any allergens or intolerances which may affect you. Even if allergens, such as nuts or gluten, are not contained in the ingredients themselves, they are still present in the kitchen and therefore some traces may still be found.

A 12.5% DISCRETIONARY SERVICE CHARGE IS ADDED. ALL PRICES INCLUDE V.A.T.

