

# Group Dining

**MENU** For parties of eight or more guests

Three Course | 32.90

## Antipasti

Crispy fried squid rings, served with lemon |

Burrata di Puglia & Parma ham (14 months) served with focaccia & mixed leafy salad |

Deep-fried courgettes in light beer butter, served with lemon | (v, vg)

Buffalo mozzarella DOP, fresh tomatoes, oregano, basil, Modena balsamic dressing & EVO oil | (v)

## Primi & Secondi

Tagliatelle with Marchigian ragú (central Italy) made with chicken gizzard and goose ragú |

Ravioloni pasta filled with buffalo ricotta and baby leaf spinach, served in fresh tomato sauce, basil & EVO oil | (v)

Roast rack of lamb cooked with white wine, rosemary and EVO oil, served with a side of roasted potatoes & mixed leafy salad (6.90 supplement) |

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

Sea bass fillet oven baked with mixed grilled vegetables and sautéed greens | (4.90 supplement)

## Pizza

Margherita (v) | Diavola | Nduja | Vegetariana (v) | Tartufo | La Vegana (vg)|

## Dolci

Homemade Tiramisú with Savoirdi biscuits, soaked in ristretto espresso coffee & coffee liqueur, with mascarpone & chocolate drizzle |

Homemade panna cotta, with fresh mango pulp & fresh berries |

Italian lemon sorbet |

V - vegetarian    VG- vegan

\*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 VAT.