

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 with mixed red and yellow cherry tomatoes, EVO oil, basil, oregano & Modena balsamic dressing |

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

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 Savoiardi 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.

Festive Group Menu

MENU For parties of eight or more guests

Three Course | 35

Antipasti

Crispy fried squid rings, served with lemon |

Burrata di Puglia and cherry mixed tomatoes with EVO oil and basil |

Pink tender veal served chilled with a creamy, tangy tuna-caper sauce, garnished with fresh herbs and lemon zest |

Primi & Secondi

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

Tortellini filled pasta with mixed ground meat on a hen and chicken broth |

Pumpkin gnocchi on a creamy gorgonzola sauce, topped with nuts |

Roast rack of lamb cooked with white wine, rosemary and EVO oil, served with a side of roasted potatoes & mixed 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 chilled chargrilled vegetables and Italian dandelions | (4.90 supplement)

Pizza

Margherita | Diavola | Nduja | Vegetariana | Tartufo | La Vegana |

Dolci

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

Pistachio mousse, on a thin gluten free sponge base, decorated with pistachio drizzle and chocolate sauce

Italian panettone with vanilla gelato |

Too full for dessert? Choose an Amaro of your choice instead

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