Arte Pizza Restaurant

Group Dining

MENU For parties of seven or more guests

Three Course | 32.90

Antipasti

Deep-fried squid rings, served with lemon |
Burrata di Puglia with Mixed Red and Yellow Cherry Tomatoes, EVO oil, basil, oregano & Modena balsamic dressing | (v)
Deep-fried courgette flowers in light beer batter, served with a mixed peppers sauce | (v,)

Primi & Secondi

Tagliatelle with Marchigian ragú (central Italy) made with chicken gizzard, pork, beef and goose ragú |
Pumpkin gnocchi with Gorgonzola and delica pumpkin cream, topped with walnuts| (v)
Roast rack of lamb cooked with white wine, rosemary and EVO oil, served with a side of roasted potatoes (£7supplement) |
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 |
(£7 supplement)

Pizza – any from regular menu

Dolci

Homemade Tiramisú with Savoiardi biscuits, soaked in ristretto espresso coffee & coffee liqueur, with mascarpone & chocolate drizzle | (VG)
Homemade Panna Cotta, with fresh mango pulp & fresh berries | (GF)
Italian Lemon sorbet | (V, VG, GF)

Too Full for Dessert? Choose an Amaro instead or a Single Espresso

Limoncello | Baileys | Amaretto

V – vegetarian VG- vegan GF – gluten free

*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.