



Group Dining

For parties of ten or more guests

Our tasty set menu has been specifically designed for groups of ten or more. The menu features some of the most popular dishes from our a la carte menu, made from the finest seasonal ingredients by our talented team of chefs.

Our Group Dining Menu is a great way to experience freshly cooked Italian cuisine at its best. All of our dishes are cooked fresh at the time of order, enabling us to produce the best quality food for larger parties without having to compromise on quality.

please one day before your reservation We appreciate sending a preorder by email or WhatsApp

Please feel free to call us to discuss requirements for your special occasion

Call us 07768 431715



Special Group Menu (3 courses £35,00)

Any Party of 10 more people on Fridays & Saturdays must have their food choices from this special menu. *Please be aware that 10 %of service charge will we added to total bill of every party. *For more gluten free or vegetarian dishes please contact us advance.

Some of our menu dishes contain nuts and we cannot guarantee that any of our dishes are completely nut free.

*Inform us if you have special dietary requirements.



TOO FULL FOR DESSERT?

Enjoy an after dinner drink instead...

Baileys - Amaretto- Tia maria - Limoncello -

Slaine Irish Whiskey

Brandy

tea or coffee



This menu cannot be used in conjunction with other offers

****Terms and Conditions of Reservation****

1. For reservations of 2 to 20 people, the deposit paid will be £10 per person.

2. Cancellations and Refunds:
 - For 2 to 6 people: full refund with cancellation up to 2 days before the reservation.
 - For 6 to 10 people: full refund with cancellation up to 4 days before the reservation.
 - For 10 to 15 people: full refund only with cancellation up to 7 days before the reservation.
 - For 15 to 24 people: full refund only with cancellation 2 weeks in advance.



STARTER

ZUPPA DI GIORNO

Isoup of the day served with homemade rustic bread)

Funghi Fritti

Deep fried mushrooms in seasoned breadcrumbs with garlic mayonnaise (V)

Calamari Fritti

Crispy fried calamari served with a wedge of lime & tartar sauce

BIANCHETTI

(Deep-fried whitebait served with garlic mayo dip)

Bruschetta

- Vine tomatoes, garlic, basil & rocket on toasted crostini (V)

Sautéed King Prawns -

King prawns sautéed with cherry tomatoes, white wine, garlic & chilli

(£3 suppleme)

n-salad CAPRESE

(Mozzarella, tomato, rocket, and fresh basil, dressed with a balsamic vinegar glaze)

RUSTIC ITALIAN BREAD

(Homemade Italian bread served with balsamic vinegar and extra virgin olive oil)

GARLIC BREAD WITH CHEESE (V)

GARLIC BREAD (V)



Pasta & Risotto

BPAGHETTI BOLOGNESE

(The all time classic made with prime steak mince)

FETTUCCHINE CON SALMONE

(Salmon & king prawns in a creamy, white whe sauce with a touch of tomato sauce)

LINGUINI PESCATORI

(New Zealand mussels, meat mussels meat clams, baby clams, mini octopus, king prawns, & calamari in a tomato sauce white wine, garlic & parsley)

MELANZANE PARMIGIANA(V)

(Baked aubergine with mozzarella, basil, parmesan cheese in tomato sauce)

PENNE TOSCANA

(Stone oven baked pasta with chicken, mushrooms& garlic, cream & tomato sauce with melted mozzarella cheese)

***Penne Toscana, Lasagna or bolognese served
with small fry or side small house salad ***



Pasta & Risotto

RISOTTO AL POLLO

(Arborio rice, white wine, cream, chicken and mushroom)

RISOTTO PRIMAVERA(V)

(Arborio rice, in a fresh tomato sauce with roast Mediterranean vegetable)

RISOTTO GAMBERONI

(Arborio rice, with king prawn, garlic, olive oil, white wine, tomato sauce and chilli.)



MEAT & FISH

POLLO MILANESE

'Pan fried chicken escalope in breadcrumbs with spaghetti

POLO CREMA FUNGHI

(Succulent chicken breast in a light cream sauce with white wine served with roast potatoes, tender broccoli and baby carrots)

POLLO ALLA CREMA TOSCANA

(Succulent chicken breast, roasted tomato, spinach, red peppers, parsley, Parmesan, white wine and cream, served with roast potatoes, tender broccoli and baby carrots)

BISTECA ALLA GRIGLIA (8 OZ)

(Char grilled matured Ribeye steak, served with fries and a choice of peppercorn sauce or garlic butter)

£5 supplement

SALMONE A' ROASTO

(served with roasted potatoes, tender broccoli and baby carrots with cherry tomato and parsley sauce or garlic butter)



Dessert

Chocolate Fudge cake

Warm gooey chocolate fudge

Tiramisu

Coffee & tia maria sponge covered with mascarpone cream, dusted with cocoa & flakes chocolate

Berry Panna Cotta

Creamy vanilla panna cotta topped with a mixed berry compote

gelato

Chocolate

choc & mint

caramel



Too full for dessert?
Enjoy a spirit or liqueur instead

Baileys

Amaretto Disaronno

Limoncello

Slaine Irish Whiskey

Brandy

tea or Coffe's