

GROUP DINING MENU

2 courses (starter and main) for £24 per head
3 courses for £28 per head

STARTERS

Burrata, grilled peaches, aged balsamic, basil, pine nuts (gf)

Focaccia and Olives (vg)

Garlic Pizzetta, homemade garlic and herb bread (vg) Add Mozzarella

Beetroot Carpaccio, goat's cheese, toasted walnuts, gremolata (v) (gf)

Bruschetta Rinaldi, homemade bread, whipped herbed ricotta, padron peppers, cherry tomatoes (v)

Sicilian Caponata, Aubergine, tomatoes, olives, capers, pine nuts and herbs served with crispy bread (vg) (gf upon request)

UPGRADE TO A SHARED FEAST EXPERIENCE

At no extra cost

(same food, same amount, served family-style in the centre of the table) Choose between individually plated courses or a shared feasting experience for the table

MAIN MEALS

TOMATO BASE

Margherita, tomato sauce, mozzarella, fresh basil & a drizzle of Sicilian olive oil (v)

Buffalo Margherita, tomato sauce, buffalo mozzarella, fresh basil & a drizzle of Sicilian olive oil

Double Trouble, tomato sauce, roasted chicken, pepperoni, mozzarella, jalapeños & aged Parmesan

Carnitas, tomato sauce, mozzarella, pulled pork, guindilla chillies, red onion and a sweet & smoky chipotle mayo

Norma, tomato sauce, mozzarella, aubergine, basil, salted ricotta (v)

Diavola, tomato sauce, mozzarella, pepperoni, red onions, Calabrian chillies, hot honey

Tuscany, tomato sauce, mozzarella, caramelised peppers, sausages, pancetta, aged Pecorino toscano

Portobello Road, tomato sauce, mozzarella, roasted portobello mushrooms in garlic butter, Calabrian chillies & rocket (v)

Anchovy & Garlic, tomato sauce, mozzarella, black olives, capers, anchovies, a sprinkle of oregano & garlic oil

WHITE BASE

Mushroom & Truffle, mascarpone base, taleggio, chestnut mushrooms, white truffle oil, aged Parmesan

Quattro Formaggi, buffalo mozzarella, gorgonzola, ricotta, Parmesan crust

PLANT-BASED

Stg. Peppers tomato sauce, burnt shallots, Calabrian chillies, guindilla chillies, padron peppers, roasted peppers, chilli oil (vg)

Capricciosa, tomato sauce, vegan mozzarella, mushrooms, artichokes, black olives, red onion, oregano (vg)

Marinara, tomato sauce, garlic, basil, oregano, Sicilian olive oil (vg)

SALAD

Caesar Salad (gf upon request)

Gem lettuce, roasted chicken breast, anchovy dressing, herby pangrattato, lashings of Parmesan

Caprese (gf upon request)

Heritage tomatoes, basil, buffalo mozzarella, pesto, onion & olive taralli, aged red wine vinegar & olive oil



CRUST DIPS *for the table*

Parmesan Aioli (gf)

Pesto Mayo (vg) (gf)

Chipotle Mayo (v) (gf)

DESSERTS

Limoncello Tiramisu, Limoncello, whipped mascarpone and pistachio (v)

Hazelnut Affogato, Stracciatella ice cream, hazelnut praline, Frangelico, espresso (gf) (vg upon request)

Selection of Italian Gelato & Sorbets, Chocolate, Pistachio, Vanilla, Strawberry, Lemon Sorbet, Stracciatella (v) (vg)

COCKTAILS

Happy Hour 2 of the same for £12 Sunday - Friday 12 - 7pm

Mango Daiquiri 9.4

Mango rum, peach liqueur, sweet mango, zesty lime, & a hint of pineapple



Espresso Martini 9.5

Extract Coffee double espresso, vanilla vodka, Frangelico, demerara syrup



Negroni 9

Bold & bitter. Beefeater Gin, Campari, sweet vermouth. Orange twist



Sugar Plum 9

Plum and vanilla liqueur, vanilla vodka, blueberry, lime, & pomegranate



Rosemary Collins 9

Apple & Rhubarb Gin, lemon juice, demerara, lavender, grapefruit and rosemary tonic



Mojito 9.5

White rum, homemade mint syrup, lime citrus, splash of soda



Rum Bella 10

Coconut rum, spiced rum, raspberry sweetness, zesty lime, pineapple



Elderflower Margarita £9

Olmea Reposado Tequilla, St-Germain Elderflower Liqueur, Fresh Lime Juice



0.0% COCKTAILS

Happy Hour 2 of the same for £8 Sun - Fri 12 - 7pm

Pomegranate Spritz 0.0% 6

Refreshing pomegranate, lime, ginger beer



Crodini Spritz 0.0% 7.5

The Italian Non-Alcoholic Spritz, sparkling with citrusy & orange notes



SPRITZ

Happy Hour 2 of the same for £12 Sunday - Friday 12 - 7pm

Aperol Spritz 10.6

The Italian classic. Aperol, Prosecco, blood orange soda



Limoncello Spritz 10

An all-time favourite, Limoncello, cloudy lemon, Prosecco, elderflower tonic



Elderflower Spritz 9.4

Pear vodka, elderflower, apple juice, Prosecco, elderflower tonic



Peach Spritz 9.6

Peach liqueur, Prosecco, grape & apricot soda



Bramble Spritz 9.8

Rhubarb & Apple Chase Gin, raspberry, Prosecco, ginger beer



HOUSE SODAS

Happy Hour 2 of the same for £8 Sunday - Friday 12 - 7pm

House Lemonade 4.5

Cloudy lemon, agave, grape & apricot soda



Ginger Mule 4.5

Homemade mint syrup, lime, ginger beer



Raspberry Soda 4.5

Raspberry, zesty lime, elderflower tonic

