

GROUP DINING MENU

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

STARTERS

Autumnal Bruschetta, homemade bread, gorgonzola dolce, poached pear, toasted walnuts, balsamic glaze (v)

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

Roasted Pumpkin, roasted delicata pumpkin, goat's curd, pickled figs, hazelnut dukkah, honey (v) (gf)

Spiced Cauliflower, fried Cauliflower, roasted pepper & walnuts cream, tahini sauce (vg)

SHARED FEAST EXPERIENCE - YOUR CHOICE:

Individually plated dishes - just for
you, ready to enjoy.

OR

Family-style - same food, same
amount - served in the middle of the
table to share with your group.

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

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

Parmigiana, tomato sauce, mozzarella, aubergine, basil, Parmesan (v)

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

Buffalo Chicken, tomato sauce, smoked mozzarella, pulled chicken, Parmesan, aleppo pepper, shredded spring onion, buffalo sauce

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

PLANT-BASED

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

Harvest Salad (v) (gf)

Hummus, roasted butternut squash, sun-dried tomatoes, chickpeas, kale, goat's cheese, pomegranate molasses

CRUST DIPS *for the table*

Parmesan Aioli (gf)

Truffle Mayo (vg)

Chipotle Mayo (v) (gf)

DESSERTS

Tiramisu, nutmeg & Orange Cointreau liqueur, whipped mascarpone, cocoa (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

Pucker Up 9.4

Aperol, Beefeater Gin, grapefruit sherbet, simple syrup, lime juice. Sweet, tart and effortlessly sophisticated



Fig & Orange Elixir 9.5

Cointreau, dark rum, fig liqueur, blood orange, lemon juice, black walnut bitters. A decadent autumnal harmony



Mango Daiquiri 9.4

Mango and ginger rum, peach liqueur, sweet mango syrup, lime, a hint of pineapple, with a Tajin rim for the perfect sweet and spicy tropical twist



Orange Boulevardier 9.2

Cointreau, Maker's Mark Whisky, Campari, orange bitters. Smooth and warming



Elderflower Margarita 9

Olmecca Reposado tequila, St-Germain elderflower liqueur, freshly squeezed lime juice. Sweet, crisp and effortlessly refreshing



Plum & Co. 9.1

Plum and vanilla liqueur, vanilla vodka, blueberry syrup, fresh lime and a touch of pomegranate. Rich, fruity and smooth



Rum Bella 10

Coconut rum, spiced rum, sweet raspberry, a hint of coconut, fresh lime and pineapple. Tall, tropical and utterly moreish



Espresso Martini 9.5

Extract Coffee double espresso, vanilla vodka, Frangelico & a hint of hazelnut syrup. Rich, smooth and indulgent



Amaretto Sour 9

Disaronno, lemon juice and the classic foam. Smooth, creamy and citrusy



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, Prosecco, elderflower tonic



Peach Spritz 9.4

Peach liqueur, Prosecco, grape & apricot soda



HOUSE SODAS Happy Hour 2 of the same for £6 Sunday - Friday 12 - 4pm

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



0.0% COCKTAILS Happy Hour 2 of the same for £8 Sun - Fri 12 - 7pm

Ruby Club 0.0% 6.5

Cranberry juice, raspberry, pineapple and a touch of lime. Deliciously sweet and alcohol free



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

