

GROUP DINING MENU

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

3 courses for £28 per head

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.

STARTERS

GARLIC PIZZETTA (vg)

Homemade garlic & herb bread
Add Mozzarella

SPICED CAULIFLOWER (vg)

Fried cauliflower, roasted pepper & walnut
cream, tahini sauce

FOCACCIA & OLIVES (vg)

Homemade focaccia served with aged balsamic
vinegar, Sicilian olive oil & Nocellara olives

SALMON CARPACCIO (gf)

Salmon carpaccio, passion fruit vinagrette,
radish, salsa verde, capers

BRUSCHETTA (v)

Homemade bread, gorgonzola dolce, poached

CRUST DIPS *for the table*

PARMESAN AIOLI (gf)

TRUFFLE MAYO (vg)

CHIPOTLE MAYO (v) (gf)

MAINS

TOMATO BASE

ANCHOVY & GARLIC

Tomato sauce, mozzarella, black olives, capers,
anchovies, a sprinkle of oregano & a drizzle
of garlic oil

BUFFALO CHICKEN

Tomato sauce, mozzarella, pulled chicken,
Parmesan, Calabrian Chilli, shredded spring
onion, buffalo sauce

TUSCANY

Tomato sauce, mozzarella, caramelised
peppers, sausages, pancetta, aged Pecorino
Toscano

CAPRINA (v)

Tomato sauce, mozzarella, crumbled goat's
cheese, balsamic caramelised red onion, black
olives, toasted pine nuts

DIAVOLA

Tomato sauce, mozzarella, pepperoni, red
onion, Calabrian chillies, hot honey

PARMIGIANA (v)

Tomato sauce, mozzarella, aubergine, fresh
basil & aged Parmesan

CALABRIAN HOT

Tomato sauce, ventricina (spicy salami), nduja,
burrata from Puglia, basil oil

MARGHERITA (v)

Tomato sauce, mozzarella, fresh basil & a
drizzle of Sicilian olive oil

BUFFALO MARGHERITA

Tomato sauce, buffalo mozzarella, fresh basil
& a drizzle of Sicilian olive oil

SALADS

CAESAR SALAD (gf on request)

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

CARNITAS

Tomato sauce, mozzarella, pulled pork,
guindilla chillies, red onion, chipotle mayo

PARMA HAM

Tomato sauce, mozzarella, Parma ham, rocket,
Parmesan shavings & a drizzle of Sicilian olive
oil

PORTOBELLO ROAD (v)

Tomato sauce, mozzarella, roasted portobello
mushrooms in garlic butter, Calabrian chillies
& rocket

PLANT-BASED

CAPRICCIOSA (vg)

Tomato sauce, vegan mozzarella, mushrooms,
artichokes, black olives, red onion

MARINARA (vg)

Tomato sauce, garlic, basil, oregano, Sicilian
olive oil

WHITE BASE

MUSHROOM & TRUFFLE

Mascarpone base, taleggio, chestnut
mushrooms, Parmesan, truffle oil

NEAPOLITAN RAGU

Slow-cooked pork ribs and ox cheek ragu,
basil, Parmesan fondue

HARVEST SALAD (v) (gf)

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

DESSERTS

TIRAMISU (v)

Kahlúa liqueur, whipped mascarpone, cocoa

SELECTION OF ITALIAN GELATO & SORBETS (v) (vg)

Chocolate, Pistachio, Vanilla, Strawberry, Lemon Sorbet,
Stracciatella

PANNA COTTA (gf)

Pistachio panna cotta, cardamom infused honey, rose petals

HAZELNUT AFFOGATO (gf)

Vanilla ice cream, hazelnut praline, Frangelico, espresso

Please make your server aware of any food allergies when ordering | A discretionary 10% service charge will be added to your bill

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



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 BOULVARDIER 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

Chambord, 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 £8 Sunday - Friday 12 - 7pm*

HOUSE LEMONADE 4.5

Homemade cloudy lemonade syrup, filtered sparkling water



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

Pomegranate juice, fresh lime and ginger beer. Slightly spicy, refreshing and perfectly balanced



CRODINI SPRITZ 0.0% 7.5

The Italian Non-Alcoholic Spritz, sparkling with

