

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 Pizzeta (vg)

Homemade garlic & herb bread
Add Mozzarella

Focaccia & Olives (vg)

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

Carpaccio di Tonno (gf)

Tuna carpaccio, black olives, chimichurri sauce, smoked Maldon salt, preserved lemon

Tartare di Pomodoro (vg)

Tomato tartare, shallots, mustard, capers and balsamic served with crispy bread

Figs & Parma Ham (gf)

Buffalo mozzarella, Parma ham, figs, basil oil

MAINS

PIZZAS

Anchovy & Garlic

Tomato sauce, ozzarella, black olives, capers, anchovies, oregano, garlic oil

Chicken & Pesto

Tomato sauce, mozzarella, pulled chicken, black olives, sundried tomatoes, rocket pesto

Tuscany

Tomato sauce, mozzarella, caramelised peppers, roasted sausages, pancetta, aged Pecorino toscano

Marinara (vg)

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

Caprina (v)

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

Diavola

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

Parmigiana (v)

Tomato sauce, mozzarella, aubergine, basil, Parmesan

Bufalina (v)

Tomato sauce, buffalo mozzarella, basil, Sicilian olive oil

Finocchiona

Tomato sauce, mozzarella, finocchiona (fennel seed salami), sundried tomatoes, artichokes

Margherita (v)

Tomato sauce, mozzarella, basil, Sicilian olive oil

Vegan Margherita (vg)

Tomato sauce, vegan mozzarella, basil, Sicilian olive oil

Portobello Road (v)

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

Capricciosa (vg)

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

Mushroom & Truffle

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

CRUST DIPS

for the table

Parmesan Aioli (gf)

Chilli Infused Honey (gf/v)

Nduja Mayo (gf)

Truffle Mayo (vg)

SALADS

Caesar Salad

Gem lettuce, roasted chicken breast, anchovy dressing, herb pangrattato, aged Parmesan

Spring Salad (v/gf)

Seasonal green vegetables, herbed yoghurt, green chilli, Valencian almonds, feta, spicy honey vinaigrette

DESSERTS

Tiramisu (v)

Kahlúa liqueur, whipped mascarpone, cocoa

Gelato & Sorbets (v/vg)

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

Pannacotta (gf)

Orange blossom pannacotta, baked rhubarb, toasted pistachio

Hazelnut Affogato (gf)

Vanilla ice cream, hazelnut praline, Frangelico, espresso

COCKTAILS

Mango Daiquiri 9.4

Mango and ginger rum, peach liqueur, sweet mango, lime and a hint of pineapple.



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. 9.4

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.



Pucker Up 9.4

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



SPRITZ

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.

Sarti Spritz

10

Vibrant Italian aperitivo. Sarti Rosa, Prosecco, elderflower tonic

0.0% COCKTAILS

Ruby Club

6.5

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

Pomegranate Spritz

6

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

Crodino Spritz

7.5

The Italian non-alcoholic spritz: slightly bitter, sparkling, with bright citrus and orange notes.

HOUSE SODAS

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.

SUNDAY - FRIDAY

Happy Hour!

12PM-7PM

Cocktails + Spritz:
2 for £12

0.0% Cocktails +
House Sodas:
2 for £8

No hidden charges - we do not include service charge. Tips are welcomed for excellent service!