

8th October

PARTY MENU

Starters:

1. BRUSCHETTA CLASSICA (V)

The classic Italian toasted bread... Marinated tomatoes, red onion and fresh

2. INSALATA CAPRESE

An Italian classic with buffalo mozzarella, vine-ripened mini San Marzano tomatoes, Santos tomatoes, fresh rocket and fresh basil, all set off with salt, pepper and a drizzle of extra virgin olive oil.

3. MUSHROOMS AL FORNO

Baked mushrooms stuffed with mozzarella and Grana Padano cheese, onion, garlic and breadcrumbs, served with a garlic mayo dip

4. GARLIC BREAD WITH OR WITHOUT CHEESE

MAINS:

1. SPAGHETTI ALLA BOLOGNESE

Classic spaghetti with tomato and minced beef Bolognese sauce, finished with a dash of wine.

2.SPAGHETTI AL POMODORO

Rich tomato sauce prepared to let its ingredients shine. Garlic, fresh basil and Santos tomatoes, with torn buffalo mozzarella and a final drizzle of extra virgin olive oil.

3.SPAGHETTI CARBONARA

Crispy pancetta, Pecorino and Grana Padano cheeses cooked in garlic and fresh parsley with shaved Grana Padano

4.PENNE AL POLLO DELLA CASA

Seasoned chicken breast with mushrooms, pasta and fresh thyme baked in a creamy wild mushroom and white wine sauce. Topped with Grana Padano cheese and served with a side salad

5. PIZZA MARGHERITA

Mozzarella and tomato classic with Calabrian wild oregano

6. PIZZA STROMBOLI

Pepperoni on a mozzarella and tomato base.

7. PIZZA FIORENTINA

A fresh free range egg, cooked however you like it, on a tomato and mozzarella base with spinach, black olives and Grana Padano cheese.

8. PIZZA POLLO PICCANTE CON PANCETTA

Spicy chicken breast with mushrooms, pancetta, Fontal cheese and fire-roasted red peppers on a mozzarella and tomato base

9. CHICKEN CAESAR SALAD

Seasoned pan-fried chicken breast served on cos lettuce with Altamura croutons, shaved Grana Padano cheese and our Caesar dressin

DESSERT

1. GELATI

Enjoy two scoops of our Italian-style gelati

2. HONEYCOMB CHEESECAKE

Creamy cheesecake on a cookie base, sprinkled with crunchy honeycomb chocolate pieces

3. TIRAMISU

A vanilla sponge soaked in espresso, layered with mascarpone cream and dusted with cocoa