



Party Menu

£19.95 for 3 Courses

No:

A Selection of Antipasti, Bruschettas, Garlic Breads Cheese and Tomato, Olives, Beef Meat Balls, Mozzarella and Tomato

Main Courses

No:

Pollo Diavola – Roasted Half Chicken marinated in fresh Chilli with Mixed Salad & Chunky Chips

Home Made Baked Lasagne with Bolognese Sauce, Bechamel, Mozzarella and Parmesan

Ravioli Burro e Salvia, filled with Ricotta and Spinach, served with Creamy Mozzarella Sauce, Sage Butter & Parmesan Shavings (v)

Porchetta – Slow Roast Suckling Pig, served with crushed New Potatoes, Seasonal Vegetables and a light Apple Sauce

Grilled Sea Bass Fillet, with Vegetable Risotto

Any Pizza from A la Carte

Desserts

No:

Warm Chocolate Brownie with Vanilla Ice Cream

Lemon and Lime Posset with Shortbread Biscuits, Raspberries and Coulis

Cheesecake with Berry Coulis

Mixed Ice Creams

PIZZA MENU

No: **12 inch stone baked pizza**

MARGHERITA (v) – Mozzarella, Tomato, Oregano and Basil

DIAVOLA – Spicy Chicken, Pepperoni, Chilli and Rosemary

4 STAGIONI – Ham, Mushrooms, Pepperoni and Artichokes

4 FORMAGGI (v) – Mozzarella, Gorgonzola, Goat's Cheese and Grana Padana

CHORIZO AND ZOLA – Chorizo Sausage and Gorgonzola Cheese

CARNIVORA – Sausage, Ham & Pepperoni

ALOHA – Ham and Pineapple

PIZZA 51 – Baby Mozzarella, Speck Ham, Concassé Tomato, Rocket and Parmesan Shavings

PESCATORA – Prawns, Mussels, Tuna, Anchovies, Calamari, Concassé Tomato, Parsley and Lemon Zest

LIONNESE – Tuna, Olives and Red Onions

PROSCIUTTO E FUNGHI – Ham and Mushrooms

CAPRA (v) – Goat's Cheese, Sundried Tomato and Caramelised Red Onions

VEGETARIANA (v) – Seasonal Grilled Vegetables

BURRATA PUGLIESE (v) – Fresh Burrata & Basil Oil