



Party Menu

£24.95 for 3 Courses & Liqueur

No:

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

Main Courses

No:

Italian Beef Stroganoff, strips of Beef Fillet with Mustard, Mushrooms and Cream served with Rice

Lamb Shank slow cooked and served with Rosemary Lamb Sauce served with crushed New Potatoes and Seasonal Vegetables

Penne Pollo Piccante, Spicy Chicken, Chilli, Pesto, Rocket, Garlic, Cherry Tomatoes and Cream

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

Steamed Scottish Salmon with LemonThyme Butter Sauce served with New Potatoes and Seasonal Vegetables

Any Pizza from A la Carte

Desserts

No:

Home Made Classical Tiramisu

Lemon and Lime Posset with Shortbread Biscuits, Raspberries and Coulis

Cheesecake with Berry Coulis

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