



## 3 Course Mid-Week Celebration Menu - £19.95

Includes

- 3 Course Set Menu
  - Private dining (if required)
  - Decorational Service
  - Complimentary limoncello or Amaretto
- Available Monday – Thursday all day and night

### STARTERS

**HOMEMADE GARLIC BREAD  
WITH MOZZARELLA**

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**ANTIPASTI BOARD**

WITH SICILIAN OLIVES, HONEY OLIVE OIL, DOLCE LATTE, ITALIAN HAMS, AND SALAMI WITH OUR HOMEMADE BREAD

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**BRUSCHETTA**

HOMEMADE TOASTED BREAD, CHERRY TOMATOES, RED ONION, GARLIC, BALSAMIC & BASIL

### MAINS

**LASAGNE AL FORNO (ROMA)**

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**PARPADELLE (CAMPANIA)**

WITH FRESH TOMATO, BASIL & PECORINO (SERVED ROOM TEMPERATURE)

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**NDUJA PACCHERI (CALABRIA)**

WITH ITALIAN SAUSAGE, NDUJA, PARMESAN & CHILLI

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**BURRATA & FIG SALAD (PALERMO)**

TOSSED IN OUR VEGAN SAGE BUTTER SAUCE.

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**MUSHROOM PIZZA (CAPRIS)**

WITH HAM & SALAMI

### DESSERTS

**TRADITIONAL TIRAMISU**

WITH A PISTACHIO CREAM

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**PISTACHIO AND ALMOND TART**

SERVED WITH OUR HOMEMADE COCONUT GELATO

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**NUTELLA AND RICOTTA RING**

WITH VANILLA GELATO

Please note that this menu MUST be booked in advance and will require a £10pp non-refundable deposit to book, followed by a pre-order of your meal choices 48 hours prior to attending. Please specify you would like this menu when booking. Minimum of 2 people is required to book maximum of 100