



## Party Menu Summer 2021

### Antipasti

*Grass-fed beef carpaccio – rocket and radish salad, pecorino shavings, salsa aioli*

*Burratina – Heritage tomatoes, beetroot sauce, fried sage*

*La Parmigiana – Fried aubergine layers, tomato sauce, smoked mozzarella, basil, parmesan*

### Primi

*Linguine Caldesi – Tomato sauce, garlic, chilli, basil, splash of cream*

*Fettuccine Truffle – Butter and parmesan sauce, shaved summer black truffle*

*Veal Milanese – Salad leaves, honey and mustard dressing*

*Sea Bass – Pan-fried sea bass fillet with Panzanella Toscana and salsa verde*

### Dolci

*Giancarlo's tiramisu*

*Caprese chocolate and almond cake*

*Homemade gelato*

*3 course meal at £55.00 per head including a glass of prosecco and canapés on arrival  
(13% service charge applies)*

*Please note, this menu is only available for larger groups of 10 people and over and we require a full pre-order at least 5 days prior to the event with names of guests and their food choices. A deposit payment for this booking will be required at the time of booking made by contacting us directly at the Restaurant. This will be subject to a 7 day cancellation policy for groups up to 15 people and 14 days when booking for 15 guests and over. The deposit will be used against the final bill on the day of the event.*

*Should you have any questions regarding the content or preparation of any of our food please ask one of our team. Our recipes are subject to change; therefore, you are advised to check allergen information on every visit. All prices are GBP inclusive of 20% VAT.*

*A 13% discretionary service charge will be added to your final bill.*