



## **Party menu A**

### ***~~Starters / Antipasti~~***

***Pan fried tiger prawns with garlic, chilli and rocket salad***  
*Gamberi in padella con aglio, peperoncino e rucola*

***Parma ham and Cantalupe melon***  
*Prosciutto crudo e melone*

***Ricotta cheese burrata served with toasted bread and black truffle (V)***  
*Burrata di ricotta servita con bruschetta e tartufo nero*

***Orecchiette pasta with pork meatballs, foie gras and parmesan***  
*Orecchiette con polpette di maiale, foie gras e parmigiano*

### ***~~Main courses / Secondi piatti~~***

***Tagliatelle with black truffle and mixed wild mushrooms (V)***  
*Tagliatelle con tartufo nero e funghi misti*

***Char grilled fillet of seabass with green beans and black olives***  
*Branzino alla griglia con fagiolini e olive nere*

***Pan fried calf's liver with sautéed onions, sage and white wine served with spinach***  
*Fegato in padella con cipolle saltate, salvia e vino bianco servito con spinaci*

***Pan fried breast of chicken with sautéed potatoes and mange tout***  
*Petto di pollo in padella servito con patate saltate e taccole*

### ***~~Desserts~~***

***“Traditional Italian Tiramisu”***  
*Tiramisu*

***Chocolate and hazelnut cheesecake, hazelnut sauce and white chocolate shavings***  
*Torta alla nutella con salsa di nocciole e scaglie di cioccolato bianco*

***Homemade ice cream and sorbet***  
*Gelati e sorbetti della casa*

***3 Courses £29.50***

***Prices include 20% VAT and are subject to 12.5% discretionary Service charge***