

# **Party Menu B**

## **Selection of starter to share**

### **Cured ham**

Prosciutto crudo

### **Pan fried prawns, garlic and chilli**

Gamberi scottati con aglio e peperoncino

### **Burrata cheese with tomato, bread, cucumber and vinegar (v)**

burrata con panzanella

### **Grilled seasonal vegetables and goat cheese dressing**

Verdure di stagione grigliate con condimento al caprino (v)

### **Carasau flat crunchy bread, parmesan, rosemary and garlic**

Pane carasau, grana padano , aglio e rosmarino

### **Olives flavored with garlic and aromatic herbs**

Olive marinate con erbe aromatiche e aglio

## **Main Course**

### **Veal Milanese with rocket and parmesan cheese, roast potatoes**

Cotoletta di vitello alla Milanese con rucola e grana padano & patate al forno

### **Grilled Octopus, purple potatoes and spicy “nduja” sauce**

Polpo alla griglia con patate viola e salsa nduja

### **Homemade tagliatelle with sea bass ragout and cherry tomatoes**

Tagliatelle con ragu' di branzino e pomodorini

### **Risotto with mix mushrooms and black truffle**

Risotto con funghi misti e tartufo nero

**a selection of vegetables will be served to share for the entire table**

## **Dessert**

### **Classic tiramisu'**

Selection of Italian cheese

Affogato, vanilla ice cream with espresso coffee

Cannolo with ricotta cheese, chocolate chips

## **Three courses £ 38 per person**

**"Please let us know of any allergy or intolerance before ordering"**

*VAT included - An optional 12.5% service charge will be added to your bill*