



Group Menu – April

Includes bubbles on arrival

2 courses (Antipasti & Secondi) £35

3 courses (Antipasti, Primi, Secondi/Antipasti, Secondi, Dolci) £43

4 courses (Antipasti, Primi, Secondi, Dolci) £47

Antipasti

(to share)

Olives (v)

Bianchis focaccia, EVOO & aceto balsamico (v)

Parmesan arancini (v)

Insalata del giorno (v)

Fritto of baby squid & aioli

Cured meat

Primi

(sharing course for the whole party)

Cassarecce, chilli, garlic, grilled courgette, caprino & toasted almond (v)

Rigatoni, lamb bolognese, fresh garden peas & mint

gluten free pasta available on request

Secondi

(choose one per guest)

Roasted cauliflower, seasonal green & walnut pesto (v)

Catch of the day with grilled leeks & salsa rossa

Marinated chicken thighs, peperonata & salsa verde

Dolci

(optional)

Tiramisu

Vanilla pannacotta & macerated rhubarb