



SAMPLE

GROUP MENU JUNE

3 courses (welcome bubbles, antipasti, primi, secondi) £43pp

4 courses (welcome bubbles, antipasti, primi, secondi, dolci) £47pp

Antipasti to share

Olives (v)

Bianchis focaccia, EVOO & aceto balsamico (v)

Grana Moravia arancini (v)

Insalata del giorno (v)

Fritto misto & aioli

Cured meat

Primi to share

(gluten free pasta available on request)

Casarecce al pesto Genovese (v)

Rigatoni alla puttanesca, anchovies, olives, capers & pangrattato

Secondi (choose one per guest)

Grilled courgette, panelle siciliane, almond salsa rossa & tapenade (v)

Catch of the day, acqua pazza, chickpeas & cherry tomatoes

Grilled porchetta, lucchese potatoes & black garlic aioli

Dolci (optional)

Tiramisu (v)

Pannacotta del giorno

Please be aware we garnish many of our dishes with parmesan, please let a member of staff know if you would prefer a vegetarian option instead.

Please be advised the last orders for the kitchen (excluding desserts) are 9:30PM

12.5% discretionary service charge added on to all bills.

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