

PARTY OG ITALIANO

Planning an event? Whether it's a special occasion or a sophisticated catch-up with friends, you can make it intimate and stylish by reserving your very own Private Dining Party

PARTY SET MENU 45^{PP}

- Example menu -

STARTERS (Choose one)

GRILLED PEACHES WITH MOZZARELLA
Rocket, Serrano ham, sweet chilli dressing

ANTIPASTO MISTA
Salami, cheeses, grilled vegetables

DEEP FRIED SQUID
With garlic and lime mayo

MAINS (Choose one)

FILLET OF PORK
Stuffed with pistachios and wrapped in pancetta, smoked parsnip purée, sautéed spinach, fondant potato, fig jus

CHICKEN CACCIATORE
With crushed baby potatoes

LOIN OF COD
With pea and courgette risotto

DESSERTS (Choose one)

BAKED CHOCOLATE AND ORANGE CHEESECAKE

BANOFFEE PIE
Layers of toffee, banana and Chantilly cream

TRADITIONAL TIRAMISU
Savoardi biscuits, espresso coffee, Marsala wine, mascarpone

FEAST SET MENU 60^{PP}

- Example menu -

STARTERS (Choose one)

CHARGRILLED OCTOPUS
Basil pesto, asparagus

RISOTTO
Chorizo, spinach and provolone cheese risotto, Parmesan crisp

MIDDLE (Choose one)

BEEF CARPACCIO
Rocket, Parmesan, anchovies aioli

BLACK TREACLE CURED SALMON
Beetroot, soured cream

MAINS (Choose one)

HERB CRUST RACK OF LAMB
Ricotta croquettes, artichokes, confit shallots, lamb sauce

CORN FED CHICKEN BREAST
With mozzarella and sun dried tomatoes, potato gnocchi, courgette ribbons, tomato and olive sauce

GRILLED SALMON
With borlotti beans, nduja sausage, salsa verde

DESSERTS (Choose one)

LIMONCELLO BABA
With lemon mascarpone

BAKED CHOCOLATE AND ORANGE CHEESECAKE
With a citrus marmalade

TRADITIONAL TIRAMISU
Savoardi biscuits, espresso coffee, Marsala wine, mascarpone