



Private Dining Set Menu

48.00 PER PERSON

Nibbles +5.00pp

rosemary & garlic focaccia bread with extra virgin olive oil and balsamic ,
marinated olives 

To Start

SMASHED BURRATA

with homemade almond romesco, pistachios and crisp focaccia

WILD MUSHROOMS

in a garlic cream sauce with crispy shallots
and toasted Puglian bread

RIGATONI ARRABBIATA (starter portion)

with tomato, red chilli and fresh basil

KING PRAWN BRUSCHETTA

+3.00

pan-fried prawns on toasted Puglian bread with rocket,
finished with garlic and chilli oil

SLOW-COOKED MEATBALLS*

pork and beef meatballs in a rich tomato sauce,
with crisp focaccia

PAN-SEARED SCALLOPS

+5.00

served with potato zeppole*, crumbled crispy
prosciutto and herb oil

Mains

PORK CUTLET

+3.00

served with creamy cannellini and butter beans,
sautéed kale and sweet potato crisps*

HONEY, LEMON & THYME CHICKEN

pan-roasted chicken breast, served with charred
vegetables and homemade almond romesco sauce

TRUFFLE MUSHROOM

PAPPARDELLE

with a creamy truffle sauce, parsley and lemon

THREE-MEAT LASAGNE

a generous fusion of beef, pork and lamb baked to perfection in a
garlic tomato cream sauce, with Gran Moravia and homemade pesto

MISO AUBERGINE STEAK

with peperonata, watercress, and aged balsamic

PAN-FRIED SEABASS

on a bed of peperonata with seasonal greens

ROASTED PEPPER & ARTICHOKE SALAD

with courgettes, sundried tomatoes, rocket, finished with toasted almonds

Additional Sides

ROAST POTATOES

garlic, rosemary and sage potatoes

5.50

CAPONATA

a classic Italian dish of fried aubergine*,
seasoned with capers and olive oil

5.75

ITALIAN CREAMED BEANS

butter and cannellini beans with cream

5.50

GREEN BEANS

sautéed with shallots and extra virgin olive oil

5.50

MIXED SALAD

rocket, romaine lettuce, red onion and olives,
dressed with extra virgin olive oil

5.00

Desserts

PISTACHIO CRÈME BRÛLÉE

served with candied pistachios and handmade shortbread

LIMONCELLO CHEESECAKE

creamy cheesecake infused with Limoncello,
served with a vibrant, tangy lemon sauce

SORBET



choose three scoops from lemon or mandarin

TIRAMISU

a richly layered dream of an Italian classic

DARK CHOCOLATE MOUSSE

silky dark chocolate mousse, finished with
a drizzle of extra virgin olive oil, toasted almonds,
and a sprinkle of sea salt

 Vegetarian  Vegan

*Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination. This includes our recipes without intentional gluten ingredients for our pizza bases and pastas, and any items which are deep fried. Therefore these may not be suitable for those with severe allergies or strict dietary requirements.

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A discretionary 12.5% service charge will be added to your bill.