

Great food for your celebration

PARTY MENUS

We have put together three mouth-watering menu options to compliment your celebration. Please select only one menu for all your party guests to choose from. Should you have special requirements or wishes, please let us know

Please note that these menus are for parties of 10+ people and pre-ordering is required

MENU A - £31.95

Penne Al Pesto & Pomodoro (GF)

tossed in cream, green pesto & tomato sauce

Insalata Di Mare (GF)

marinated seafood salad

Antipasto

mixed Italian cold meats and roasted vegetables

Bruschetta Caprese (V)

with tomato and mozzarella

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Char Grilled Scottish Salmon (GF)

with dill, lemon, butter

Entrecote Pepe Verde

the classic pepper steak

Chicken Pancetta (GF)

pan fried with olive oil, garlic, rosemary.

Button Mushroom, Tomato and Rocket Risotto (V) (GF)

All dishes served with fresh vegetables

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Choice of desserts from the menu

MENU B - £35.95

Minestrone (V)

lots of vegetables with small pasta

Champignon Rochelle

with crab thermidor, gratinated with parmesan

Penne Alla Ghiottona

pasta in Bolognese, peas and cream sauce

Carpaccio of Beef (GF)

slivers of Raw Fillet, dressed with olive oil, Parmesan & Rucula salad

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Fillet Steak Amarone

fillet of beef marinated in amarone wine, pan fried and served in a red wine sauce

Local Brill Livornese (GF)

with capers, garlic & tomato sauce

Scaloppine Al Marsala

escalope of veal, lightly pan-fried in Marsala sauce

Button Mushroom, Tomato and Rocket Risotto (V) (GF)

All dishes served with fresh vegetables

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Choice of desserts from the menu

MENU C - £37.95

Brodetto di Pesce (GF)

a sumptuous Italian fish soup

Roasted sweet balsamic onions

with Mozzarella and Parma ham

Bruschetta Wild mushrooms (V)

garlic bread with pan fried mushrooms in olive oil & garlic

Scottish Organic Smoked Salmon (GF)

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Fillet of Beef Barolo

marinated in brandy and herbs, finished in a Barolo sauce

Dry Fried Bass

served with orange sauce

Saltimbocca alla Romana

escalope of veal with Parma ham, sage and white wine

Button Mushroom, Tomato and Rocket Risotto (V) (GF)

All dishes served with fresh vegetables

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Choice of desserts from the menu