

# PARTY MENUS

Available Monday to Saturday for parties of 8 or more

## STARTERS

- BRUSCHETTA** Toasted Ciabatta with marinated tomatoes, parsley & basil salad **VG-GF**  
**MUSHROOM FRITTI** Lightly Crumbed Fried Mushrooms with garlic mayo **V**  
Italian Beef **MEATBALLS** with chilli, garlic, tomato & basil sauce **GF**  
Crispy Fried **Calamari**, served with lemon & garlic mayo  
**Caprino** Baked goat cheese, with caramelised onion, served on a toasted ciabatta  
Chicken Liver **Pate** served with onion jam & toast

## MAINS

- LASAGNE**, classic beef lasagne served with a side chip  
**Fusilli Al Pesto**, with mushroom, spinach, asparagus & basil sauce **V-GF**  
**Grill CHICKEN BREAST** with choice of mushroom or peppercorn  
or garlic & white wine sauce served with seasonal vegetables & chips **GF**  
**Chicken & Asparagus RISOTTO** with basil pesto, thyme & rosemary  
**SALMON Ravioli** served with creamy cherry tomato & parsley sauce  
**Spaghetti BOLOGNESE** slow cooked with red wine for about 5 hours, **GF**  
**CARBONARA** pasta with pancetta parmesan & cream sauce **GF**  
**CHICKEN & CHORIZO** pasta with fresh chilli, garlic & cherry tomatoes **GF**  
**10oz Sirloin 28 days dry aged (£5 extra)** Served with chips & vegetables  
**pasta ARABITTA** with fresh garlic, chilli, tomato & basil sauce **VG-GF**  
**Spaghetti Meatballs**, with cherry tomato, chilli, garlic & parsley

## DESSERTS

- Chocolate Brawny** served with ice cream  
**Sicilian Lemon Tart** served with mixed berry compote  
**Baked New York Vanilla Cheesecake**

## Sides

**Garlic Bread £4/ Side chips £4/ Side Salad £4.50**

**2 For COURSE For £20**

%10 service charge will be added parties of 10 or more people