

RPRIVATE PARTY MENU

Free Whole Floor restaurant
with bar & terrace area for 40 to 60 people
Available Sunday to Thursday

STARTERS

BRUSCHETTA Toasted Ciabatta with marinated tomatoes, parsley & basil salad **VG-GF**
MUSSHROOM FRITTI Breaded & Deep-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
Grill CHICKEN BREAST with choice of mushroom or peppercorn
or garlic & white wine sauce, served with seasonal vegetables & chips
Seabass Fillet served with chips & vegetables
Chicken & Asparagus RISOTTO with basil pesto, thyme & rosemary
SALMON Ravioli served in creamy cherry tomato & parsley sauce
10oz Dry aged Sirloin Steak served with chips & veg (£5 extra)
Spaghetti BOLOGNESE slow cooked with red wine for about 5 hours,
Fusilli CARBONARA with pancetta, free range egg yolk, parmesan & cream sauce
CHICKEN & CHORIZO pasta with fresh chilli, garlic & cherry tomatoes
Pasta ARABITTA with fresh garlic, chilli, tomato & basil sauce
Spaghetti Meatballs, with cherry tomato, chilli, garlic & parsley

DESSERTS

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

3 Course for £30 %10 service charge will be added

