



DINNER PARTY MENU

V = vegetarian
VE = vegan
D = contains dairy
GF = gluten free
N = contains nuts
SF = contains shellfish
F = contains fish

for starters, pick either sharing style or individual portions

STARTERS

for any extra options from the list for any course, there is a supplemental charge

TO SHARE pick 2

Fritto Misto SF (can be GF on request)

mixed seasonal seafood and vegetables deep-fried in a light batter

Bruschetta Miste (VE options available on request)

mixed bruschetta platter with seasonal toppings

Oyster Platter (subject to seasonality) + supplement SF

oysters on a bed of ice served with shallot dressing, smokey Tabasco and lemon slices

Selection of Italian Meat and Cheese D

served with fresh bread, olives, chutney and honey

Insalata Caprese GF

fresh mozzarella, fresh basil and tomato salad dressed with extra virgin olive oil

OR

INDIVIDUAL STARTERS pick 1

Arancini Burro D

deep-fried risotto ball filled with oozing cheese and ham filling served on a bed of tangy tomato sauce

Arancini Arrabbiata D

deep-fried risotto ball filled with spicy tomato filling on a bed of parmesan cream sauce

Bruschetta with Roasted Pumpkin, Coppa, topped with Burrata (autumn edition) D

grilled bread rubbed with garlic, topped with roasted pumpkin purée, dry-cured pork, topped with burrata and roasted pumpkin seeds; served with a rocket salad

Bruschetta with Crushed Cannellini, Chilli and Lemon VE

grilled bread topped with crushed cannellini beans dressed with lemon juice, zest, chilli and extra virgin olive oil, served with a rocket salad

Bruschetta with Stracciatella and Anchovies D F

grilled bread topped with creamy stracciatella cheese and salted anchovies

Seasonal Soup (can be VE on request)

ask for details, served with freshly baked focaccia.





PRIMI

FIRST COURSE pick 1

Rigatoni Carbonara D

crispy guanciale, pecorino, egg yolk, black pepper

Pappardelle Burrata D

pappardelle with tomato and nduja sauce, topped with burrata

Orecchiette with Portofino Sauce SF

small ear-shaped pasta shells with prawns, cherry tomatoes, chilli, and basil in a white wine sauce

Gnocchi Gorgonzola N D V

soft gnocchi in a creamy gorgonzola dolce sauce, topped with roasted butternut squash and walnuts

Risotto Milanese D GF

rich creamy risotto infused with saffron and finished with lemon zest and mascarpone.

Venetian Duck Ragu Pappardelle

duck in red wine with cinnamon, orange zest and mixed herbs slowly braised into a thick, shiny sauce, served with pappardelle

Aglione e Olio VE

garlic, olive oil, chilli and parsley, served with spaghetti





SECONDI

SECOND COURSE pick 1 from Meat or Fish

MEAT

Pollo Milanese

breaded chicken breast fried till crispy and served with parmesan cream sauce, small roasted potatoes and salad

Pollo con Capperi

chicken with lemon, capers, parsley, pine nuts, garlic and white wine served with creamy polenta and seasonal vegetables

Porchetta

slow roasted pork jacket stuffed with garlic, parsley, fennel, and orange zest served with salsa verde, creamy polenta, seasonal vegetables and seasonal salad

Braciola

rolled beef stuffed with pecorino, parmesan, breadcrumbs, mixed herbs, prosciutto and pine nuts braised slowly in tomato and basil sauce served with garlic confit mashed potato

FISH

Branzino

baked sea bass served with salsa verde, chilli and garlic creamed spinach and patate al forno

Acqua Pazza

mixed seasonal fish in a light white wine broth served with grilled focaccia





DESSERTS

pick 1 option

Classic Tiramisù V

savoiaridi biscuits soaked in coffee and amaretto topped with sweetened mascarpone

Torta Caprese V GF

flourless, fudgy chocolate cake with whipped cream

Chocolate Orange Torta Caprese V GF

flourless, fudgy chocolate orange cake with orange whipped cream

Seasonal Twist Tiramisù V

1. **Summer Variation:** limoncello-soaked saviorardi biscuits with mascarpone marbled with lemon curd topped with lemon zest
2. **Autumn Variation:** saviorardi soaked in Irish cream liqueur, coffee with mascarpone marbled with homemade autumn spices syrup
3. **Winter Variation:** saviorardi soaked in spiced rum, coffee, topped with mascarpone marbled with spiced caramel and a gingerbread biscuit crumb.
4. **Spring Variation:** saviorardi soaked in amaretto topped with cherry jam and sweetened mascarpone

Pear and Frangipane Tart V N

creamy almond filling with poached pear topping served with cinnamon cream

Dark Chocolate Mousse VE

topped with sea salt

Affogato N V

vanilla gelato with a shot of amaretto and a shot of espresso served with amaretti biscuits

