



HOT BUFFET MENU

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

HOT MAINS

pick 3 options
fresh focaccia included

Roman Lamb Stew (abbacchio alla cacciatora)

lamb shoulder slowly braised in white wine and rosemary

Lemon and Garlic Chicken in a Parsley Jus

chicken marinated in lemon and garlic with parsley butter sauce

Real Bolognese Rigatoni

slowly braised beef and pork in a white wine, tomato and herb sauce

Gnocchi with Pesto Genovese N

potato gnocchi with fresh basil pesto

Chicken Cacciatore

chicken braised in a red wine and tomato sauce with bell pepper

Tuscan Bean Stew VE

mixed bean stew in a thick garlic and tomato sauce

Pasta alla Napoletana (VE on request)

pasta with tomato, basil and olive oil sauce

Risotto al Funghi (V on request)

risotto with mixed mushrooms finished with mascarpone

Risotto alla Zucca (V on request)

butternut squash risotto (optional gorgonzola to add)

Trofie with Pistachio and Mint Pesto (V on request) N

small pasta with mint, lemon, pistachio

Risotto Milanese (V on request)

saffron-infused risotto, finished with mascarpone

Meatballs

pork and beef meatballs in a red wine and tomato sauce





HOT SIDES AND SMALL BITES

Garlic and Rosemary Potatoes GF

roasted in olive oil

Lemon and Parsley Rice GF

fresh and zingy

Fritto Misto SF (GF on request)

battered, deep-fried seasonal veg

Arancini ai Formaggi D GF

deep fried risotto balls with gooey cheese filling

Parmesan Polenta D

buttery mash flavoured with parmigiano reggiano

Grilled Seasonal Vegetables VE

grilled with garlic and parsley





ROOM TEMP SIDES AND SMALL BITES

pick 3 options

Italian Potato Salad GF

potatoes dressed in olive oil, lemon, red onion, basil

Caprese Salad GF

tomato, fresh mozzarella and basil

Antipasti Grilled Vegetables GF

served room temp, dressed in olive oil, garlic and parsley

Goats Cheese, Blackberry and Rocket Salad GF

caprino goats cheese, blackberries and rocket in a honey and lemon dressing

Butternut Squash, Gorgonzola and Walnut Salad N D

with pomegranate dressing

Seasonal Bruschetta (VE options)

grilled ciabatta rubbed with garlic, served with a seasonal topping

Spinach and Ricotta Tart V

creamy egg, ricotta and spinach filling





DESSERTS

pick 3 options

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

- Summer Variation: limoncello-soaked saviorardi biscuits with mascarpone marbled with lemon curd topped with lemon zest
- Autumn Variation: saviorardi soaked in Irish cream liqueur with mascarpone marbled with homemade autumn spices syrup
- Winter Variation: saviorardi soaked in spiced rum topped with mascarpone marbled with spiced caramel and a gingerbread biscuit crumb.
- 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 with cinnamon cream

Dark Chocolate Mousse VE

topped with sea salt

Affogato N

vanilla gelato with a shot of amaretto and a shot of espresso - made to order

Lemon Cheesecake V

zingy cream cheese topping

