



## 4-COURSE SET MENU

£50 PER PERSON

### ANTIPASTI TO SHARE

#### MIXED ITALIAN MEAT PLATTER

Mortadella, Salami Milano, Bresaola, and Parma Ham

#### BOCCONCINI MOZZARELLA

Fresh mozzarella pearls with cherry tomatoes, dressed in basil and garlic oil

### PIZZA TO SHARE

(1 pizza per 3 guests choose from)

VEGETARIAN PIZZA / DIAVOLA PIZZA / TRUFFLE PIZZA

### MAINS TO SHARE

#### MIXED GRILLED MEAT PLATTER

selection of beef, chicken breast, pork sausages, and homemade meatballs

#### CRUSTACEAN LINGUINE

Fresh linguine with prawns, lobster, and scampi in a light tomato and garlic sauce

#### POTATO GATEAU

A traditional Neapolitan baked potato pie with creamy mashed potatoes, eggs, mozzarella, salami, and Parmesan, golden and crispy on the outside, soft and savory inside

#### PARMIGIANA MELANZANE

Layers of lightly fried aubergine baked with rich tomato sauce, basil, melted mozzarella, and Parmigiano Reggiano

### DOLCI TO SHARE

#### CLASSIC TIRAMISÙ

Traditional Italian dessert with coffee-soaked sponge and mascarpone cream

#### MACEDONIA DI FRUTTA

Fresh fruit salad with seasonal fruits

#### DOLCE RICCO

Rich chocolate sponge with vanilla cream and glazed figs

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If you have any specific allergy or dietary requirements, please ask a member of our staff, who will be happy to assist you. A discretionary service charge of 12.5% will be added to your bill.