Mains must be preordered at least 3 days before the booking.

PARTY MENU

2 Courses - 35.00pp
(starters & mains)

STARTERS
All starters will be provided to the party

MEAT PLATTER GFO
Aged Italian charcuterie with olives, San Marzano tomatoes, buffalo mozzarella, sundried tomatoes, rocket, plum chutney, Grana Moravia cheese, and balsamic glaze.

VEGETARIAN PLATTER V, GFO
Hummus, olives, buffalo mozzarella, sundried and San Marzano tomatoes, rocket, plum chutney, balsamic glaze, grilled aubergine, and courgette.

HOMEMADE ROSEMARY & SEA SALT BREAD V, VE
With extra virgin olive oil and balsamic.

GARLIC & TOMATO FLAT BREAD V, VEO, GFO

GARLIC & CHEESE FLAT BREAD V, VEO, GFO

CALAMARI
Homemade, deep-fried crispy baby squid, served with lemon, parsley, garlic mayonnaise, and a salad garnish.

MAINS

MEAT & FISH

POLLO AI FUNGHI GFO
Roasted seasoned chicken supreme served with a creamy mushroom and white wine sauce, fresh spinach, broccoli and crushed new potatoes.

SALMONE RUSTICO N, GFO
Natural, fresh, and succulent — a fillet of Scottish salmon, roasted and served with red onion, black olives, cherry tomatoes, and a white wine sauce, drizzled with green pesto for a rustic feast. Served with broccoli and crushed new potatoes.

TERRINA MARI E MONTI GFO
Hearty casserole of king prawns, clams, mussels, baby squid, and crushed new potatoes in a rich tomato, garlic, white wine, fish stock, and herb sauce. Served with our warm rosemary and sea salt bread.

PANCIA DI MAIALE GFO
Tuscan-style slow-roasted belly pork served with crushed new potatoes, broccoli, and a red wine and rosemary sauce.

SEA BASS AL FORNO GFO
Sea bass fillet baked in a white wine sauce with sun-dried tomatoes, capers, crushed new potatoes, mushrooms, and spinach.

FROM THE OVEN

HOMEMADE LASAGNE AL FORNO
Beef Bolognese with layers of egg pasta, béchamel sauce, Parmesan, and mozzarella.

POLPETTE AL FORNO
The Marzano version of this classic: oven-baked rigatoni pasta with large beef meatballs, fresh chillies, fire-roasted peppers, and caramelised onions in a Bolognese sauce.

CASARECCE CON POLLO E FUNGHI
Seasoned chicken breast with pasta, mushrooms, and fresh thyme, oven-baked in a creamy wild mushroom and white wine sauce.

CASARECCE RUSTICHE
Oven-baked casarecce pasta with roasted peppers, pancetta, garlic, fresh courgettes, and a fresh creamy tomato sauce.

PASTA
GLUTEN-FREE PASTA OPTIONS AVAILABLE (+1.00)

LINGUINE ALLA BOLOGNESE GFO
Simple and downright delicious — the classic tomato and slow-cooked minced beef Bolognese sauce.

LINGUINE FRUTTI DI MARE GFO
Prawns, clams, mussels, squid, and crevette in a white wine and pomodoro sauce with a hint of chilli.

CASARECCE CON POLLO POMODORINI E BASILICO GFO
Perfectly marinated chicken breast with oven-roasted tomatoes and mushrooms in a creamy tomato, garlic, and fresh basil sauce.

RIGATONI E POLPETTE
Magnificent beef meatballs with pasta tubes in a fiery tomato sauce, cooked with mushrooms, garlic, and fresh chillies.

LINGUINE ALLA CARBONARA GFO
Crispy pancetta in a velvety sauce made with mascarpone, Pecorino, and Grana Padano cheese.

LINGUINE VONGOLE GFO
Clams with garlic, chopped onions, chilli flakes, extra virgin olive oil, white wine, and flat-leaf parsley.

LINGUINE GAMBERONI GFO
Marinated king prawns and capers with chilli, lemon, garlic, fresh tomatoes, rocket & parsley.

CASARECCE PAESANA N, GFO
Rustic green pesto with ridged pasta, marinated chicken, and sautéed mushrooms.

CASARECCE DEL GIARDINO V, VEO, GFO
A winter's garden of roasted courgettes, peppers, peas, and red onion with cherry tomatoes and baby spinach in a light, creamy tomato sauce.

RIGATONI ALL'ARRABBIATA V, VEO, GFO
Pasta at its purest and simplest, with freshly chopped tomatoes, basil, and chillies, topped with buffalo mozzarella.
(Add chicken or pancetta for +2.50)

STEAKS (+3.50)

All our steaks are sourced locally and served with chips and a fresh rocket, Parmesan, and balsamic side salad. GFO

RIB EYE 8oz
SIRLOIN 8oz
RUMP 8oz

SAUCES (+2.50)
Choose from: Peppercorn | Wild Mushroom | Blue Cheese

RAVIOLI

RAVIOLI SPINACI E RICOTTA V
Ravioli stuffed with spinach and ricotta, served with sautéed mushrooms and spinach in a creamy white wine sauce.

AGNOLOTTI ARAGOSTA
Our special lobster ravioli stuffed with lobster and ricotta cheese, served in a creamy tomato and white wine sauce with juicy king prawns on top.

GF = Gluten Free | VE = Vegan | V = Vegetarian | N = Contains Nuts | O = Options

Please inform your server of any allergies or dietary requirements before ordering. We cannot guarantee our dishes are free from nuts or their derivatives. Fish may contain bones, olives may contain stones, and cooking oil may contain GM products. All items are subject to availability and include VAT.

RISOTTO

RISOTTO POLLO E FUNGHI GF
Arborio rice with chicken breast slices and sautéed wild mushrooms, cooked in a creamy white wine sauce, topped with Grana Moravia cheese and fresh thyme.

RISOTTO VERDURE V, VEO, GF
Arborio rice with oven-roasted tomatoes, giving rich flavour to this vegetable risotto with courgette, peas, artichoke, and tomato sauce.

RISOTTO PESCATORE GF
Arborio rice with succulent king prawns, tender squid rings, and mussels, prepared with white wine, garlic, tomatoes, and fresh chillies.

INSALATA

All our salads are served freshly dressed.
Dressing can be served on the side.

INSALATA DI SALMONE GF
Fresh salmon, roasted and served hot on a bed of rocket, spinach, avocado, red onion, cucumber, and San Marzano tomatoes, finished with French dressing.

INSALATA DI POLLO E PANCETTA GF
Pan-fried chicken breast and crispy pancetta, served with avocado, San Marzano tomatoes, red onion, mixed salad, and a honey mustard dressing.

KING PRAWN AL LIMONE PICCANTE GF
Marinated king prawns, served hot on mixed leaves, rocket, spinach, red onion, cucumber, and San Marzano tomatoes, finished with a lemon and chilli dressing.

CHICKEN CAESAR SALAD GFO
Pan-fried chicken breast, lettuce, and Caesar dressing, served with homemade rosemary bread and Parmesan cheese.

MARZANO SALAD V, GFO
Warm chestnut mushrooms, garlic, on a bed of baby mozzarella, black olives , sun-dried tomatoes, spinach, rocket, balsamic syrup, honey & mustard dressing, warm Italian bread.

CALZONE

All our pizzas are homemade and stonebaked at 350°.
Any calzone can be made into a pizza.

CALZONE CON CARNE PICCANTE
Our flaming spicy meat feast calzone is a pizza envelope bursting with pepperoni, pancetta, meatballs, and chillies, along with mozzarella, Bolognese sauce, and caramelised onion.

CALZONE CON POLLO E PANCETTA
Juicy chicken breast slices, pancetta, roasted peppers, and mushrooms combined with mozzarella and classic pomodoro sauce, lovingly folded into a pizza envelope.

CALZONE CON FUNGHI E FORMAGGIO V, N
Crumbly goat's cheese, mushrooms, and fresh spinach combined with pesto, mozzarella, and pomodoro sauce to create the perfect filling for this folded pizza.

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PIZZA

All our pizzas are homemade and stonebaked at 350°.
Any pizza can be made into a calzone.

GLUTEN-FREE PIZZA OPTIONS AVAILABLE (+2.00)
VEGAN CHEESE SUBSTITUTE (+1.00)

MARGHERITA V, VEO
San Marzano tomato sauce and mozzarella, finished with Calabrian oregano.

VEGETARIANA V, VEO
San Marzano tomato sauce, mozzarella, mushrooms, roasted peppers, onions, olives, garlic oil and fresh rocket.

INFERNO
San Marzano tomato sauce, mozzarella, pepperoni and chillies.

UOVO V
San Marzano tomato sauce, mozzarella, spinach, garlic oil and black olives, topped with a fresh egg cooked to your liking.
(Add chicken +2.50)

POLLO PICCANTE
San Marzano tomato sauce, mozzarella, chicken, mushrooms, roasted peppers, fresh chillies, and caramelised onion.

FESTA DI CARNE (MEAT FEAST)
San Marzano tomato sauce, mozzarella, Milano salami, pepperoni, smoked prosciutto ham, roasted peppers, caramelised onion, and Grana Padano cheese.

QUATTRO STAGIONI
San Marzano tomato sauce, mozzarella, prosciutto ham, pepperoni, artichokes, mushrooms, capers, and black olives.

PIZZA NAPOLITANA
San Marzano tomato sauce, mozzarella, capers, anchovies, olives, caramelised onion, and garlic oil on a classic base.

PIZZA PRIMA PROSCIUTTO
San Marzano tomato sauce, mozzarella, aged prosciutto ham, Calabrian oregano, rocket, and extra virgin olive oil.

EXTRA TOPPINGS

MEAT (+2.50) **VEG (+1.95)** **CHEESE (+2.00)**

DESSERTS (+5.00)

TORTA

IL NOSTRO PREFERITO VEO, GFO
Limoncello cheesecake served with a raspberry coulis.

TORTA AL CIOCCOLATO GF
Chocolate cake served hot or cold with cream.

TARTUFO CLASSICO N
Sabayon semifreddo ice cream and chocolate ice cream coated with crushed hazelnuts and cocoa.

AFFOGATO N
Gelato 'drowned' in a fresh shot of hot espresso coffee and crushed amaretto biscuits.

TORTA DELLA NONNA N
Lemon custard on a shortcrust pastry base dusted with icing sugar and topped with nuts. Served warm with a scoop of vanilla gelato.

TIRAMISU
Alternate layers of liqueur soaked sponge and whipped cream delicately sprinkled with cocoa powder.

GELATO

GELATO ALLA VANIGLIA
Vanilla ice cream.

GELATO AL CIOCCOLATO
Chocolate ice cream.

GELATO ALLA FRAGOLA
Strawberry ice cream.

GELATO A NIDO D'APE
Honeycomb ice cream.

GELATO AL CARMELLO SALATO
Salted caramel ice cream.

SORBET VE, GF
Please ask your server for available flavours.

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