

PARTY MENU

£40

DAILY BAKED ORGANIC FOCACCIA Tuscan olive oil

(GF Bread)

ITALIAN SAUSAGE wrapped in pancetta, apple & cranberry ketchup

SEASONAL ARANCINI

(GF charcuterie & skewer)

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CACIOCAVALLO PIZZETTA confit garlic

HOUSE DIP

(GF Tomato on Toast)

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TROTTOLA wild mushroom, chestnut & artichoke

(GF Pasta)

PORCHETTA fennel, tarragon & mustard

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TIRAMISU milk chocolate & hazelnut

(GF Chocolate mousse)

Gluten free replacements in brackets -

VEGETARIAN PARTY MENU

£40

DAILY BAKED ORGANIC FOCACCIA Tuscan olive oil

FRIED BOCCONCINI with Calabrian hot spiced honey

SEASONAL ARANCINI

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CACIOCAVALLO PIZZETTA confit garlic

HOUSE DIP

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BEETROOT Amalfi lemon & hazelnut pesto ⁽ⁿ⁾

TROTTOLA wild mushroom, chestnut & artichoke

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TIRAMISU milk chocolate & hazelnut