

2 Course Party Lunch Menu

{for parties of 12 & over}

£10.50

STARTERS

BRUSCHETTA ROMANA

Toasted Italian bread topped with a marinade of chopped vine tomatoes, garlic, basil, extra virgin olive oil & finely sliced red onions

PATE DELLO CHEF

Made with chicken & duck liver, onions, garlic, fresh herbs & sherry then blended with cream. Garnished with warm toast & crispy salad

CHUNKY MINESTRONE V

or SOUP of the DAY

Served with a slice of bread & butter

CLASSIC CAPRESE SALAD V

Made with fresh baby Mozzarella, slices of vine tomatoes, fresh basil leaves & rocket salad drizzled with olive oil & balsamic dressing

FOCACCIA ROSEMARY

Stone baked focaccia with sea salt, rosemary & extra virgin olive oil (for 2 to share)

POLPETTINE MAMMA NAPOLI

Small tender spicy beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & fresh herbs. Served with a slice of garlic bread (Also available as a Main Course served with pasta)

MAINS

POLLO PEPE

Slices of chicken breast in a creamy peppercorn sauce served with rice

LASAGNE AL FORNO

Oven baked to perfection

RISOTTO PORCINI V

Arborio rice cooked with mixed porcini mushrooms, a touch of cream & Parmesan

PIZZA MARGHERITA V

Stone baked Margherita with cheese & tomato

PASTA PRINCIPESSA

Pasta tossed in a sauce made with fillet of chicken breast, Parma ham, white wine, petit pois, fresh tomatoes, garlic, basil & cream

SPAGHETTI AMATRICIANA

CHICKEN CAESAR SALAD

Spaghetti tossed in a sauce made with olive oil, garlic, chilli pepper, onion, bacon & Napoli sauce with fresh basil

PENNE ARRABBIATA V Quite spicy!

Pasta tossed in a sauce made with onions, garlic, fresh chilli, tomatoes & basil Quite spicy!

SPAGHETTI BOLOGNESE

**** FOOD ALLERGIES & INTOLERANCES ******