

Free Flow Prosecco Menu 2019

£33.00 *per person*

BOCCONCINI DI MOZZARELLA

Crispy breaded mozzarella served with Napoli salsa

BRUSCHETTA AVOCADO

Crushed avocado, egg, sun-dried tomatoes sunflower seeds & lemon dressing

CALAMARI FRITTI

Fried crispy squid rings & garlic mayonnaise

SALMONE AFFUMICATO

Oak smoked salmon, toasted rye bread & butter



LINGUINE GAMBERI E ZUCCHINI

Linguine in a spicy prawn, cherry tomato & zucchini sauce

RAVIOLI DI ZUCCA ALLA SALVIA E MANDORLE

Handmade pasta parcels filled with pumpkin, butter, sage & almonds

INSALATA CAPRINO

Goat's cheese, baby gem, mixed leaves, pomegranate, apple, walnut & honey dressing

POLLO ALLA MILANESE

Chicken breast in crispy pangrattato coating, steak chips, rocket & tomato salad

PIZZA PROSCIUTTO DI PARMA

Parma ham, rocket, mozzarella, tomato & Parmesan



TAGLIERE DI FORMAGGI

Artisanal Italian cheese board, walnuts, apple & artisanal bread (£2.50 supplement)

TORTA DI MELE

Apple tart with vanilla gelato

TIRAMISU

An Italian classic, whipped mascarpone, ladyfingers dipped in Illy espresso & amaretto

BIGNET ALLA PANNA

Fresh cream profiteroles with dark chocolate sauce



ALLERGEN & GLUTEN INTOLERANCES

Information available on request. Not all ingredients are shown in descriptions. Please note that we do not operate a nut free environment, therefore some products may contain or have come in contact with nuts or nut products. A discretionary 12.5% service charge will be added to your bill. Table available for 6 guests for up to 1 hour and 30 minutes. We reserve the right to refuse serving alcohol to anyone we believe either unfit to consume alcohol or intoxicated.