



PARTY MENU

Garlic Bread



Calamari fritti – lightly fried served with homemade tartar sauce

Avocado and atlantic prawn salad served with cocktail sauce

Aubergine Parmigiana – baked layers of fresh tomato, mozzarella and aubergine V

Mozzarella in carrozza – coated in breadcrumbs and lightly fried served on a warm tomato sauce V

Our homemade chicken liver and pork paté with caramelised red onions and warm toast

Best parma ham and melon

Spaghetti Amatriciana – onion, bacon, fresh tomato and white wine



Marinated medallions of pork fillet pan fried in brandy & wine finished in a balsamic reduction

Fresh calve's liver served with white wine and onion

Mediterranean seafood risotto

Breast of chicken cooked with a mushroom, white wine & cream sauce

Carlo's handmade porcini and cream of white truffle ravioli V

Baked fillet of seabass, topped with fine herbs & crusted potato drizzled with lemon scented olive oil

Homemade fresh pasta beef lasagne with that forgotten flavour

Classic veal milanese served with spaghetti pomodoro



Medley of fresh vegetables and roasted potatoes or salad



Rich dark chocolate mousse topped with caramelised orange peel

Classic Italian tiramisú with espresso and mascarpone

Poached William pear in chianti served with cinnamon ice-cream and amaretti biscotti

Selection of Italian ice-cream or sorbet

Homemade meringue, fresh fruit, vanilla ice-cream and Chantilly cream

Crêpes Suzette served with vanilla ice-cream

Affogato al café – espresso coffee, vanilla ice-cream, Chantilly cream and meringue

Monday – Thursday £21.50

Friday and Saturday £24.50

(a 10% discretionary service charge will be added to your final bill)