

# May Private Dining Sharing Menu

## SHARING STARTERS

All the items below will be served to the table to share (tapas style)

Nocellara del Belice olives

Black olive tapenade bruschetta, grilled goats cheese & tomatoes

Manchego & spicy candied apricot

Padron peppers & paprika salt

Sautéed chorizo, fennel seeds & lemon

Paprika fried squid, aioli

## PIZZAS TO SHARE

A selection of pizzas will be served in rounds to the table, sliced & ready to share - please choose 4 or 5 different ones as your preference from the list below

*Margherita:* tomato, mozzarella, basil

*Asparagi:* tomato, fresh buffalo mozzarella, grilled asparagus, basil & cherry tomatoes

*Funghi:* tomato, mozzarella, wild porcini & Portobello mushrooms, gorgonzola & oregano

*Toscana:* tomato, mozzarella Tuscan sausage, pancetta & smoked scamorza cheese

*Diavola:* tomato, mozzarella, ventracina salami, fresh chilli & thyme oil

*Gustosa:* tomato, saffron infused buffalo mozzarella, spicy n'duja sausage, padron peppers & garlic

*Contadina:* tomato, mozzarella, porcini mushrooms, caramelised onions, fresh goats cheese, rocket & truffle oil

*Stagioni:* tomato, mozzarella, artichokes, mushrooms, roasted ham & black olives

*Parma:* tomato, mozzarella, Parma ham, rocket & shaved parmesan

## DESSERTS

Can be ordered from the a la carte menu on the night.

£20 PER PERSON FOR TWO COURSES

(Excluding a discretionary 12.5% service charge.)