

February Private Dining Sharing Menu

SHARING STARTERS

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

Nocellara del Belice olives
Smoked mackerel pate bruschetta, pickled beetroot
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
Basilico: tomato, fresh buffalo mozzarella, yellow cherry tomatoes, & fresh basil leaves
Gustosa: tomato, mozzarella, pepper-cured guanciale, gorgonzola & piquillo peppers
Saporita: tomato, mozzarella, Tuscan sausage, taleggio & red onion
Diavola: tomato, mozzarella, ventracina salami, fresh chilli
Piccante: sun-dried tomato sauce, spicy n'duja sausage, pancetta & fresh burrata
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.

£22 PER PERSON FOR TWO COURSES

(Excluding a discretionary 12.5% service charge.)