

# 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  
Broad beans, pea & mint bruschetta, parmesan & ricotta  
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, cherry tomatoes & fresh basil leaves  
*Iberico:* tomato, spicy n'duja sausage, chorizo, burrata  
*Golosa:* tomato, pancetta, Tuscan sausage, garlic, rosemary, fresh buffalo mozzarella  
*Diavola:* tomato, mozzarella, ventracina salami, fresh chilli  
*Napoli:* tomato, mozzarella, garlic, oregano, black olives, capers, brown anchovies  
*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.

£23 PER PERSON FOR TWO COURSES

(Excluding a discretionary 12.5% service charge.)