

July Private Dining Sharing Menu

SHARING STARTERS

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

Nocellara del Belice olives
Stracchino, tomato & basil bruschetta
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.)