

November 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, marjoram goats curd
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
Funghi: tomato, mozzarella, portobello & porcini mushrooms, truffled taleggio
Diavola: tomato, mozzarella, ventracina salami, fresh chilli
Salsiccia: tomato, mozzarella, Tuscan sausage, friarelli & caciocavallo cheese
Piccante: tomato, mozzarella, spicy n'duja sausage, pancetta & gorgonzola
Contadina: tomato, mozzarella, porcini mushrooms, caramelised onions, fresh goat's 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.)