



# SUMMER SUMMER

## PARTY MENU 24<sup>TH</sup> JULY FROM 4PM

*Glass of prosecco on arrival*

### STARTER

#### GAMBERONI VERMENTINO

Shell-on Argentinian Prawns, Vermentino wine, fresh chilli, garlic butter, carasau bread

#### MONKFISH CATALANA

Fresh monkfish, heritage tomatoes, red onion, celery, lemon citronette

#### CARPACCIO

28 day dry aged beef fillet, truffle vinaigrette, black truffle, rocket and parmesan

#### PIZZETTA BURRATA **V**

Whole burrata cheese served on a pizza base with tomato sauce, rocket and cherry tomatoes

#### ARANCINI PORCINI **VG**

Homemade arancini balls, porcini mushroom, saffron served with saffron mayonnaise

#### ANTIPASTO DI TERRA

Sardinian Ham, Coppa, sausages, pecorino cheese, buffalo mozzarella pearls and homemade focaccia

### MAINS

#### STROZZAPRETI MONKFISH RAGU'

Fresh strozzapreti pasta, served with homemade monkfish ragu'

#### JOHN DORY

John Dory fillet served with fresh chilli, garlic, lemon butter, spianata calabrese, cherry tomatoes and tenderstem broccoli

#### RAVIOLI LOBSTER

Homemade lobster ravioli served in a creamy crustacean sauce and Argentinian prawns

#### 100Z SIRLOIN STEAK

28 day dried aged sirloin served with skin on fries and peppercorn sauce

#### TRUFFLE RAVIOLI **VOA**

Vegan mushroom ravioli, served with truffle butter, mixed exotic mushrooms and shaving Parmesan cheese

#### LAMB CUTLET

British lamb cutlet served with potatoes pave', artichokes and lamb jus reduction

### HOMEMADE DESSERT

#### PANNA COTTA

Passion fruit and fresh strawberries

#### TIRAMISU'

Traditional recipe with savoiardi biscuits, espresso, mascarpone, cocoa, amaretto liquor

#### LIMONCELLO CHEESECAKE

Served with raspberries compote

#### PIZZETTA NUTELLA E PISTACCHIO

White pizza base served with nutella, pistachio ice cream, sauce and crumble

39.95 PP