LA GRANDE FESTA

SHARING MENU
£60 PER PERSON

Every Saturday | 6-11pm | Minimum 4 guests
4 Courses | Choose any 2 Aperitivi Per Person

APERITIVI

APEROL SPRITZ
Aperol, Prosecco, Soda

CLASSIC NEGRONI
Malfy Italian Dry Gin, Campari, Antica Formula

ANTIPASTI

GORDAL OLIVES VE
Served on ice with black olive tapenade & Sardinian pane carasau

ROSEMARY FOCACCIA VE
Freshly baked house focaccia with rosemary, sea salt & extra virgin olive oil PGI Sicily

STRACCIATELLA & CARAMELISED FIGS GFI
Creamy stracciatella with caramelised figs, prosciutto, roasted hazelnuts & aged balsamic

SAN DANIELE PROSCIUTTO GFI
Thin slices of 14-month aged Martelli San Daniele ham PDO

CARBONARA ARANCINI
Crispy risotto balls filled with carbonara sauce, fior di latte & guanciale

CRUDO

TUNA & TOMATO CARPACCIO GFI
Tuna and tomato carpaccio, pesto, stracciatella & capers

PRIMI PIATTI & PIZZA

TOMATO & MOZZARELLA PACCHERI V
Paccheri pasta served in a tomato sauce, fresh bocconcini mozzarella & basil

BEEF SHIN RAGÙ MAFALDINE
Ribbon pasta with tender, slow-braised beef shin ragù

THE GODDESS
San Marzano tomatoes, fior di latte mozzarella, grilled artichoke, wild mushrooms & truffle, nduja & roasted pepper, prosciutto & olives

DOLCI

TIRAMISÙ V
The unbeatable classic with a coffee & marsala syrup

TO FINISH

COFFEE

JUNO



Please always inform your server of any allergies or intolerances before placing your order. Dishes with GFI are made without any ingredients that contain gluten however, our kitchen also prepares food that contains gluten we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day. 12.5% discretionary service charge will be added to your bill

V = Vegetarian
V* = Vegetarian option available
VE = Vegan
VE* = Vegan option available
GFI = Gluten Free ingredients
GF* = Gluten Free option available