



ITALIAN NIGHT MENU

£48 per person, service staff & transport charges apply

Minimum numbers 10, for less please contact us directly

The menu includes three courses from the following:



Menu

Starter:

Sharing boards with beautiful selection of continental cured meats and cheeses, breads, oils and dips, as well as a delicious selection of bruschette

Main:

Chicken saltimbocca with sage and Parma ham, fondant potato, green beans and sundried tomatoes

Seabass, saffron and courgette risotto with pesto oil

Pasta allo Scoglio – seafood pasto

Desserts:

White chocolate panna cotta, mint and berry compote

Signature Tiramisu

Pannetone chocolate bread and butter pudding, fresh custard

NOT JUST CATERING - EXPERTISE AND PASSIO

All dietary requirements catered for.

Contact us