

PARTY MENU

Having a party? Let us help & take the headache out of organising it!

It's can be hard pleasing everyone but not with this; For groups of 8 to 50, we'll give you a choice of drink, platters of starters to share, a classic main course and a choice of dessert, liqueur or fresh ground coffee too!

And the best bit? You can have all this from only £14.95. Woohoo!

DRINKS; 175ml glass of wine, bottle of Fosters gold premium lager, 10 oz draught Peroni, mineral water or soft drink

PARTY STARTERS (for more fun, we serve them all to your table to share, party style)

ANTIPASTI (NGI) plates of Italian favourites; sun dried tomatoes, carved Italian meats & diced cheese

MIXED CROSTINI (VOA) toasted garlic bread topped with tomato, cheese & mixed toppings.

PIZZA ALL'AGLIO (V) our fantastic pizza with garlic butter, tomato sauce, herbs and oil

POLPETTINI little meatballs in garlic, tomato & rosemary sauce

CHEESY DOUGH STICKS (V) hot & garlicky with sweet tomato dip

MAIN COURSE

Our Party Pizza are hand crafted daily and hand rolled to 10 inches then topped with fresh, light tomato sauce & 100% mozzarella

They're also available **LEGGERA** (smaller with salad. Lose the calories but not the flavour!) or for £2 surcharge, **XL thin Romana base**

PIZZA MARGHERITA (V) with 100% mozzarella cheese (add up to 2 toppings of your choice free of charge)

POLPETTINI FUNGHI Little pork meatballs in a creamy mushroom, garlic & fennel sauce with fusilli pasta

ROAST PEPPER RISOTTO (VGN, NGI) red onions, sun dried tomatoes, basil, olives & spices

PENNE POSITANO delicious sauce with chicken, smoked bacon, caramelised onions & sweet white wine vinegar

CREPELLE (V) stuffed pancake with sun dried tomatoes, spinach & goats cheese in tomato sauce

RISOTTO D'ORO (NGI, VOA) creamy aromatic chicken, mushroom & basil risotto with golden spices

PIZZA DIAVOLA hot spiced pizza with bacon, cheese, jalapenos, chilli & pepperoni

PENNE VESUVIO (V) tasty tomato, basil pesto, onion and parmesan baked with mozzarella

CANNELLONI beef & spinach filled crêpe baked in tomato & béchamel sauce with cheese

PIZZA VERDE (V) Nut free pesto, bechamel sauce, cheese, spinach, green peppers, broccoli, capers, jalapenos and mascarpone cheese

PENNE AL FORNO baked in creamy chicken, ham & leek sauce with a crunchy topping

SEAFOOD RISOTTO (NGI) creamy seafood & pea risotto with king prawns, calamari & mussels

#Upgrade to the following main courses for only £5 extra.

#CUMBRIAN PORK Tender pork medallion, black pudding, creamy honey mustard sauce & crushed potatoes

#TAGLIATELLE AL POLLO simple tossed tagliatelle with chicken breast pieces, bacon, mushroom, butter & rosemary

#KING PRAWN THERMIDOR Peeled & sautéed in onion, mushroom, brandy, mustard & cream sauce with pasta (NGI if with rice)

#SICILIAN 'CAPONATA' (VGN, NGI) Sicilian aubergine 'stew' with tomatoes, peppers, red onions, olives, capers and a dash of white balsamic for a delicious sweet and sour kick. We serve ours on a bed of Arborio rice

#PZ BARBACOA XL thin Romana base, barbecue sauce, pulled pork, prosciutto, chorizo, smoked bacon & mozzarella. It's ham-azing

HANDMADE DESSERTS (we also have a choice of delicious Dairy Free Ice Cream & vegan desserts should you require it)

CHEESECAKE (V) crumbly biscuit & dreamy cheesecake topped with a choice of caramel, red berries, lemon or white chocolate

A LITTLE MESSY (V, NGI) a mini Eton mess with whipped cream, crushed meringue, Ice cream and berries

GOOEY TRIPLE CHOCOLATE BROWNIE (V, NGI) in hot chocolate sauce with cream (ice cream £1 extra)

BLUE CHEESE & BISCUITS an individual plate of creamy Dolcelatte Blue cheese & cream crackers

DIGESTIVO (V, GF) not hungry? end your meal the Italian way with a glass of Liqueur; choose Limoncello, Creme de Menthe or Amaro

V = vegetarian VOA= Veg option available VGN = Vegan/Dairy free NGI= Non Gluten Ingredients

£14.95 per head until 7pm £16.50 after that (Mon-Thurs)

£15.95 per head until 6.30pm £17.50 after that (Fri & Sat)