

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. Woo-hoo!

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

TIRAMISU (V, NGI) The essence of Italy in a dessert; coffee soaked sponge, mascarpone cream cheese, Marsala wine & Tia Maria trifle

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)

Home made. Here. In Our Kitchen!

PRE DINNER APERITIFS

The dictionary says "Aperitif; refreshing, bitter sweet drink served before a meal to stimulate the appetite"
But we say "think of them as liquid starters! Salute!"

CLASSIC MARTINI; Gin, Dry Vermouth & olive. Or a twist of lemon if preferred 5.95

SWEET MARTINI; Gin, Sweet Vermouth and Maraschino cherry 5.95

NEGRONI; Bitter Orange Campari, Gin, Sweet Vermouth and a twist of orange 6.25

WOOWOO; Tall on ice with Smirnoff, Archers schnapps, cranberry juice 5.95

AMERICANO; Campari, sweet vermouth, soda and lemon twist served long over ice 5.95

GIN GIMLET; DOUBLE Gordon's, lime and soda over ice; sweet, tart and refreshing 5.95

PREMIUM SOFT DRINKS;

San Pelligrino Italian Orange or lemon, Hand-picked Elderflower Cordial, J20; Apple & Mango, Orange & Passionfruit or Apple & Raspberry, Appletiser, Willow water from the heart of the Lakes, Sparkling or Still

SOFT DRINKS; Pepsi, Diet Pepsi, Lemonade, Soda, Lime & Soda, Indian Tonic Water, Diet Tonic, Ginger beer, Irn Bru and Fresh juices; Apple, Orange or Cranberry

THE WINE LIST

(Priced per 175ml, 250ml or Bottle. 125ml glasses from the house wine selection available on request)

WHITE

GAVI, ITALY dry and delicate, this is one of, if not THE best Italian white wine. Forget the Pinot, try this!	21.95
REISLING, NEW ZEALAND fresh and peachy with hints of apples & limes. Highly recommended	21.95
PINOT GRIGIO, ITALY The ever present, faithful friend. A white for all occasions	17.95
CHARDONNAY, AUSTRALIA Ripe with juicy fruits and un-oaked, this is making a big comeback	3.95, 5.60, 15.95
SAUVIGNON BLANC, CHILE easy taken, dry, zesty & zippy	3.95, 5.60, 15.95
CHENIN BLANC, SOUTH AFRICA fruity medium white	3.95, 5.60, 15.95

ROSE

ZINFANDEL USA sweet, soft & light with strawberries & melon.	4.50, 6.25, 17.95
PINOT GRIGIO ROSE, ITALY soft & fruity medium dry	4.20, 5.85, 16.95

RED

BAROLO DOCG, Italy A giant of Italian red wines; great depth & spicy warmth . Its simply epic!	34.95
MALBEC, ARGENTINA a fantastic, highly recommended warm, peppery red	21.95
PINOT NOIR, FRANCE juicy, medium bodied berry-fruit led red	19.95
MONTEPULCIANO D'ABBRUZZO, ITALY an intensity of colour & heady bouquet of violets & oranges	17.95
SHIRAZ, AUSTRALIA soft, spicy, warming red	3.95, 5.60, 15.95
SANGIOVESE-MERLOT, ITALY medium, light & very quaffable	3.95, 5.60, 15.95

SPARKLING

PIPER-HEIDSECK CHAMPAGNE NV Silver Award Winner. Dry with ample fizz for the ultimate celebration	49.95
PROSECCO EXTRA DRY, ITALY bubbly, lively Bronze medal winner	19.95 Or 6.95 for your personal 200ml bottle

DESSERT WINE

Don't spoil dessert with something too dry, compliment it with a glass of lush dessert wine

LATE HARVEST SAUVIGNON BLANC, CHILE luscious honey, raisins & a creamy velvet mouthfeel	3.25 (50mm)
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VEGAN FRIENDLY

DISTANT VINES PINOT GRIGIO, PINOT GRIGIO BLUSH & MERLOT 175 ml-3.95, 250ml-5.60 & 750ml bottle-15.95