

THE BESPOKE PACKAGE

Discuss with our team the total amount you would like to spend on food for your special event and choose from the items below, a minimum of 5 portions per item, and we will create your bespoke buffet. Canapes available on request

Pizza Choice

Margherita v

mozzarella fior di latte, San Marzano tomato, fresh basil

Vegetariana v

mozzarella fior di latte, San Marzano tomato, aubergine, red and yellow peppers, caramelised red onions, olives

Emilia

mozzarella fior di latte, San Marzano tomato, Prosciutto di Parma, Parmigiano Reggiano, rocket

Diavola

mozzarella fior di latte, San Marzano tomato, Salame Piacentino, fresh chilli, red onion

Bruschetta al Pomodoro vg df

grilled focaccia, datterino tomatoes, garlic, basil

Bruschetta al Funghi e Formaggi v

grilled focaccia, sauteed wild mushrooms, Italian soft cheese

Pane all'Aglio vg df

pizza bread, garlic and olive oil

Pane all'Aglio e formaggi v

pizza bread, mozzarella, garlic and olive oil

Polpette with mash potato

beef meatballs in tomato sauce, oregano, olive oil mashed potato

Lasagna alla Bolognese

our traditional family recipe

Penne Verdure v

fresh penne, datterino tomato, grilled courgette, aubergine, peppers

Insalate Asparagi e Avocado gf vg

blanched asparagus, avocado, rocket, cherry tomato, basil, olive oil and balsamic

Insalate Cesare con Pollo

grilled chicken, pancetta, gem lettuce, Parmigiano Reggiano, garlic croutons, anchovy dressing

Patatine Fritte gf vg

fries, sea salt

Tiramisu v

our traditional family recipe

Tenerina al Cioccolato v gf

warm chocolate brownie, salted caramel ice cream, caramel sauce

A 10% Service charge will be added to your bill.

Before you order, please let us know if you have any allergies or intolerances. We make and bake bread and pizza in our kitchens so even items that don't contain gluten may contain traces.