



# SET MENU OPTIONS

GROUPS OF 10 PEOPLE OR MORE  
\$40 PER PERSON

## ◆ ANTIPASTI - TO SHARE ◆

- MARINATED OLIVES (DF, GF, VG)
- FOCACCINA WITH TOMATOES & OLIVES (VG, DF, GFO)
- SAFFRON ARANCINI WITH PAPRIKA MAYO (V, GFO)
- FRIED CALAMARI & BATTERED ZUCCHINI - TARTARE MAYONNAISE (DF, GFO)
- ANTIPASTO RIVIERA (GFO) - Selection of cured meats, sun dried tomato pesto, focaccia bread, truffle Manchego, buffalo mozzarella, olives, pickled onions
- ROCKET, PARMIGIANO, PEAR, BALSAMICO (V, GF, DFO, VGO)

## ◆ CHOICE OF 3 PIZZAS TO SHARE ◆

All pizzas could be - DFO, GFO

- MARGHERITA - Tomato, fior di latte, basil
- DIAVOLA - Spicy salame, fior di latte, pumpkin puree, sun dried tomatoes, black olives
- VEGETARIANA - Fried eggplant, ricotta, zucchini, pesto Genovese, fior di latte
- SUPER TRUFFLE BROS - Roasted mushroom, fior di latte, truffle Manchego, truffle paste
- CAPRICCIOSA - Fior di latte, tomato, Double smoked ham, mushroom, artichokes, olives



V ..... Vegetarian	VG ..... Vegan	DF ..... Dairy-free	GF ..... Gluten-free
VO ..... Vegetarian Option	VGO ..... Vegan Option	DFO ..... Dairy-free Option	GFO ..... Gluten-free Option

No multiple split bills, a maximum of two credit cards accepted per table. A 10% discretionary surcharge applies to groups of 10 and more. Please advise your waiter of any food allergies as all ingredients may not be listed.



# SET MENU OPTIONS

GROUPS OF 10 PEOPLE OR MORE  
\$50 PER PERSON

## ◆ ANTIPASTI - TO SHARE ◆

- MARINATED OLIVES (DF, GF, VG)
- FOCACCINA WITH TOMATOES & OLIVES (VG, DF, GFO)
- SAFFRON ARANCINI WITH PAPRIKA MAYO (V, GFO)
- FRIED CALAMARI & BATTERED ZUCCHINI - TARTARE MAYONNAISE (DF, GFO)
- ANTIPASTO RIVIERA (GFO) - Selection of cured meats, sun dried tomato pesto, focaccia bread, truffle Manchego, buffalo mozzarella, olives, pickled onions
- ROCKET, PARMIGIANO, PEAR, BALSAMICO (V, GF, DFO, VGO)

## ◆ CHOICE OF 3 PIZZAS TO SHARE ◆

All pizzas could be - DFO, GFO

- MARGHERITA - Tomato, fior di latte, basil
- DIAVOLA - Spicy salame, fior di latte, pumpkin puree, sun dried tomatoes, black olives
- VEGETARIANA - Fried eggplant, ricotta, zucchini, pesto Genovese, fior di latte
- SUPER TRUFFLE BROS - Roasted mushroom, fior di latte, truffle Manchego, truffle paste
- CAPRICCIOSA - Fior di latte, tomato, Double smoked ham, mushroom, artichokes, olives

## ◆ CHOICE OF 2 PASTAS TO SHARE ◆

- RAVIOLINI (V, GFO) - Mint, peas, stracciatella, pesto Genovese
- GNOCCHI MUSHROOM (V, GFO) - Truffle, ricotta, brown butter, sage, walnuts
- HANDMADE CRAB TAGLIOLINI (DF, GFO) - Spanner crab, zucchini, chilli & parsley
- PAPPARDELLE SLOW COOKED LAMB RAGÙ (GFO) - Sangiovese and pecorino Toscano

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# SET MENU OPTIONS

GROUPS OF 10 PEOPLE OR MORE  
\$65 PER PERSON

## ◆ ANTIPASTI - TO SHARE ◆

MARINATED OLIVES (DF, GF, VG)

FOCACCINA WITH TOMATOES & OLIVES (VG, DF, GFO)

SAFFRON ARANCINI WITH PAPRIKA MAYO (V, GFO)

FRIED CALAMARI & BATTERED ZUCCHINI - TARTARE MAYONNAISE (DF, GFO)

ANTIPASTO RIVIERA (GFO) - Selection of cured meats, sun dried tomato pesto, focaccia bread, truffle Manchego, buffalo mozzarella, olives, pickled onions

ROCKET, PARMIGIANO, PEAR, BALSAMICO (V, GF, DFO, VGO)

## ◆ INDIVIDUAL CHOICE OF MAIN OR PIZZA ◆

All pizzas could be - DFO, GFO

RAVIOLINI (V, GFO) - Mint, peas, stracciatella, pesto Genovese

HANDMADE CRAB TAGLIOLINI (DF, GFO) - Spanner crab, zucchini, chilli & parsley

SICILIAN COUSCOUS SALAD (DF, VO, VGO)

Calamari, green olives, eggplant caponata, capers, salted pistachio, parsley leaves, cherry tomatoes, lemon dressing

PORK SCOTCH STEAK & CHARRED COS LETTUCE (DF, GF) - Chickpea puree, mustard dressing, pickled onions

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MARGHERITA - Tomato, fior di latte, basil

DIAVOLA - Spicy salame, fior di latte, pumpkin puree, sun dried tomatoes, black olives

VEGETARIANA - Fried eggplant, ricotta, zucchini, pesto Genovese, fior di latte

SUPER TRUFFLE BROS - Roasted mushroom, fior di latte, truffle Manchego, truffle paste

CAPRICCIOSA - Fior di latte, tomato, double smoked ham, mushroom, artichokes, olives

## ◆ SIDES TO SHARE ◆

TRUFFLE & PARMESAN FRIES (DFO, GFO, VGO)

SUMMER LEAVES SALAD (VG, GF) - Chopped cos lettuce, sundried tomatoes, rocket and green olives

## ◆ INDIVIDUAL CHOICE OF DESSERT ◆

STRAWBERRIES & CREAM CHANTILLY - White chocolate mini cannoli, gelato

TIRAMISU - Cacao, espresso and amaretto

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