

BUFFET & BUBBLES MENU

INCLUDING A WELCOME FIZZ RECEPTION FOR GROUPS OF 45+

TO START

BRUSCHETTA |234kcal| (VE) (GO)

Heritage and plum tomatoes paired with red onion and fresh basil, served on toasted ciabatta croutons and drizzled with extra virgin olive oil

CALAMARI FRITTI |197kcal|

Lightly fried calamari, served with lemon aioli and fresh lemon to squeeze

ROCK OYSTERS |19kcal| (GF)

2 maldon rock oysters served with fresh lemon, Tabasco Hot Sauce, and a shallot and Cabernet Sauvignon vinegar dressing

ANTIPASTI

PLATTER |1044kcal per person| (GO)

Perfect for two to share; a selection of Italian cured meats, whole burrata, wild rocket, olives, focaccia and olive oil for dipping

'NDUJA SPICED

ARANCINI |390kcal|

Sicilian-style rice balls with spiced 'nduja sausage, coated in crunchy golden breadcrumbs, served with sweet red pepper aioli

POLPETTE |327kcal| (GF)

Italian-style pork meatballs with a rich pomodoro sauce

HOUSE BREAD

SELECTION |1124kcal| (V)

Home-baked rosemary focaccia, rosemary cracker bread, and ciabatta served with olive oil and balsamic vinegar. Perfect for sharing

MAIN COURSE

PIZZA

MARGHERITA |843kcal| (V) (GO)

Mozzarella, fresh tomato and basil

PIZZA PEPPERONI

'NDUJA |1335kcal| (GO)

Ventricina salami, spicy 'nduja, pepperoni, sweet roquito chilli drops, and mozzarella

PIZZA WILD MUSHROOM

AND TRUFFLE |906kcal| (V)

Chestnut, wild and piccolo mushrooms with mozzarella, on a dolcelatte and truffle white cream base

AMALFI BURGER |793kcal|

6oz beef patty dressed with baby gem lettuce, crispy prosciutto, ketchup and mayonnaise, with house fries

· Upgrade to Cheese Truffle Fries |718kcal|

SIDES

TOMATO SALAD |96kcal| (VE) (GF)

Heritage and plum tomatoes with red onion and basil oil

ROCKET & GRANELLO

CHEESE SALAD |86kcal| (V) (GF)

Wild rocket leaves topped with Granello cheese and balsamic dressing

CHEESE TRUFFLE

FRIES |718kcal| (V) (GF)

House fries seasoned with Gran Maser cheese and black truffle oil

TO FINISH

TIRAMISU |477kcal| (V)

Layers of coffee liqueur-soaked sponge and mascarpone cream, finished with a cocoa dusting, served with rich coffee syrup

CHOCOLATE BROWNIE |294kcal| (V) (GF)

A warm chocolate brownie with vanilla gelato



(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (GO) GLUTEN FREE ON REQUEST (VO) VEGAN ON REQUEST

Full allergen menus available on request. Dishes/drinks may contain items not mentioned in the menu descriptors. If you suffer from nut or other allergies, please ask your server for more information. All dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour etc) are commonly used and we therefore cannot guarantee our dishes will be free from traces of these products. Adults need around 2000 kcal a day. Olives may contain stones. Chicken and fish may contain bones. Please clearly let your server know you want a gluten free, vegetarian or vegan option.

Menu content correct at time of print. October 2024.