

CELEBRAZIONI MENU

ANTIPASTI

Focaccia of the day | Cerignola green olives | Selection of cured meats
Parmigiano-Reggiano | Spiced artichoke hearts

PRIMI

Chicken and mortadella involtini stuffed with buffalo mozzarella & tomato sauce
Slow-cooked lamb, chilli & prune arancini with garlic mayonnaise
Roasted mixed peppers & walnuts salad v
Warm scamorza & semi-dried tomato bruschetta v

PIZZE

RUBY LOVES

Nduja spicy soft sausage,
Calabrese salame,
cherry tomatoes & mozzarella

BUON NATALE

Mozzarella, tomato sauce, turkey,
sage & onion stuffing, topped
with cranberry sauce

ITALY'S FUN-GUY v

Wild mushroom, pecorino,
truffle oil & confit tomato

ITALIAN STALLION

Prosciutto di Parma,
rocket & parmesan

DOLCE COCKTAIL

EL CAFE ITALIANO

Bacardi Carta Fuego, Caffè Borghetti, Double Espresso
topped with a vanilla whipped cream

£40



CELEBRAZIONI VEGETARIANO MENU

ANTIPASTI

Focaccia of the day | Cerignola green olives
Bocconcini mozzarella with cherry tomatoes and basil
Spiced artichoke hearts

PRIMI

Wild mushroom & truffle arancini with truffle mayo v
Aubergine involtini, stuffed with basil & mozzarella v
Roasted mixed pepper & walnut salad v
Warm scamorza & semi-dried tomato bruschetta v

PIZZE

JULIUS CHEESER v

Gorgonzola, taleggio, mozzarella
& parmesan

FRANK'S CAPRA v

Goat's cheese, caramelised red onion,
fresh thyme & toasted pine nuts

MARGHERITA v

Our rich Bunga tomato sauce
& mozzarella

ITALY'S FUN-GUY v

Wild Mushroom, Pecorino,
truffle oil & confit tomato

DOLCE COCKTAIL

EL CAFE ITALIANO

Bacardi Carta Fuego, Caffè Borghetti, Double Espresso
topped with a vanilla whipped cream

£40

