

PANE E BURRO - £4.95 Ciabatta, Oil & Balsamic • MIXED OLIVES - £4.00

## PARTY MENU #1

3 COURSES £29.95 – MUST BE PRE-ORDERED – AVAILABLE SUNDAY to THURSDAY

### STARTERS

#### ANTIPASTO MISTO [GF]

*Antipasto Selection to Share*

*Cured Italian Meats, Chargrilled Artichoke, Bocconcini, Mixed Olives,  
Roasted Mediterranean Vegetables & Pesto, Warm Italian Breads,  
Extra Virgin Olive Oil & Ages Balsamic Vinegar*

### MAINS

#### POLLO ALLA BOSCAIOLA GF

*Pan Roast Breast of Chicken, Butter Roast Fondant Potato,  
Smoked Pancetta, New Forest Mushrooms, Shallot & Asparagus Fricassee*

#### BRASATO AL TIMO GF

*Slow Cooked Blade of English Beef, Creamed Pipers,  
Tender-stem Broccoli, Tomato, Thyme & Roasted Garlic Jus*

#### NASELLO IN SALSA GF

*Pan Roast Fillet of Hake, Potato Rosti,  
Flash Fried Lemon Samphire, Sauce Vierge (Tomato, Basil Olive & Citrus Salsa)*

#### TORTELLONI DI ZUCCA V [VG]

*Pumpkin & Sage Tortelloni, Creamed Spinach,  
Toasted Pine Nuts, Crispy Sage, Pumpkin Seed Oil*

### DESSERTS

#### TORTINO VEGANO VG

*Vegan Caramelized Biscuit Cheesecake, Biscoff Topping, Crushed Lotus Biscuits*

#### FORMAGGI CON BISCOTTI V [GF] (£2.50 SUPPLEMENT)

*A selection of Fine Italian & English Cheeses, Quince Jelly, Celery,  
Grapes and a Selection of Biscuits*

#### ENNIO'S CLASSIC TIRAMISU V

*Our Famous Homemade Italian Dessert*

#### CHOICE OF ITALIAN ICE CREAM GF V or SORBET GF VG

*Ice Cream: Vanilla Pod / Strawberry / Chocolate Chip/  
Pistachio/Coffee Mocha Swirl / Salted Caramel / Fig & Honey  
Sorbet Choices: Orange/Lemon/Champagne*

V - Vegetarian VG – Vegan [VG] – Vegan on Request GF – Gluten Free [GF] – Gluten free on Request

Whilst every care is taken we cannot guarantee that our ingredients are nut free. Should you suffer from any food allergy please inform a member of the team.