

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

ZUPPA DEL GIORNO [GF] V

Soup of the Day, Ciabatta Bread

PATE DI SGOMBRO AFFUMICATO [GF]

Brown Crab and Smoked Mackerel Pate, Beetroot Mascarpone, Toasted Focaccia

TORTINA DI FEGATO DI POLLO

Chicken Liver Parfait Tart, Caramelised Pancetta Onions

CAPRESE GF V

Baby Mozzarella, Heritage Tomato Salad

MAINS

RAGU TRADIZIONALE

Slow Braised Brisket Ragù, Rigatoni Pasta, Parmesan & Crispy Basil

ORATA CON NDUJA GF

Pan-fried Seabream, N'duja Sausage, Buttered New Potatoes, Tomato & Watercress Salsa

RISOTTO

Pearl Barley & Chestnut Mushroom Risotto, Truffle Oil

MAIALE GF

Chargrilled Pork Cutlet, Fries, Romsey Watercress, Fresh Pesto

DESSERTS

TORTA AL FORMAGGIO AL LIMONE V

Lemon and Biscotti Cheesecake, Fresh Blackberries

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

A mix of Italian and English Cheese served with Onion Marmalade, Walnuts, Celery and Biscuits

ENNIO'S CLASSIC TIRAMISU V

Our Famous Homemade Italian Dessert

CHOICE OF ITALIAN ICE CREAM GF VN or SORBET GF VN

Ice Cream: Rum & Raisin/Vanilla/Strawberry/Chocolate/Coffee/

Pistachio/Salted Caramel

Sorbet Choices: Orange/Lemon/Champagne

V - Vegetarian VN – Vegan 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.