

GROUPS MENU





The menu is made-up of Italian-inspired plates, to be shared in the center of the table.

## ANTIPASTO

FOCACCIA, olive oil, balsamic (DF/V)

SALUMI, coppa di parma, finochionna, mortadella\* (DF)

TRUFFLE CROCCHETTA, cacio e peppe, pecorino (V)

SICILIAN CRUDO, tuna, salmon, orange, caper, chilli\* (DF)

BURRATA DI BUFALA, pesto trapanese, walnuts, crostini (V)

FIG & RADICCHIO SALAD, celeriac, hazelnuts, balsamic\* (VG)

## PASTA

SHELLFISH TAGLIATELLE, squid, clams, prawns, saffron RIGATONI, wild mushroom, sage, pine nuts (V)

# SECOND

GRILLED STEAK FIORENTINA, green peppercorn gremolata\* (DF)

AUBERGINE PARMIGIANA, tomato, parmesan, basil\* (V)

Served with rosemary & parmesan potatoes, seasonal vegetables\* (DF)

#### DOLC

VIN SANTO TIRAMISU (V)

buontale



\* Non Gluten Containing Ingredients - Please note all our pastas are available without gluten \*(DF)- Dairy Free

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.



