



## **PARTY SET MENU TERMS OF SERVICE**

1. **Each Party MUST only pick one of the Set Menus** available and all guests **MUST** stick to the choices available on the chosen Set Menu;  
Choosing across the 3 Set Menus will result in all Menu combination being charged at the highest priced Menu or in additional service charges.
2. In order to secure your booking, we require **£5.00 deposit per person** at the moment of **the reservation**.
3. Make sure you let us know any **cancellations at least 12 hours prior** the event. If you don't let us know that fewer people are coming, we'll have to charge you for their food.
4. All menu choices should be presented or emailed to us **at least 48 hours** prior to the event date.
5. Beverages are **NOT** included in the set menu price and will be charged independently.
6. Service charge is usually not included in your bill. However, a discretionary service charge of 10% will be added to the bill for parties with 10 guests or more.

### **PLEASE NOTE:**

Due to past experiences, we strongly suggest paying the whole amount of your party's food bill in advance, to avoid any confusion or mistakes on the actual night of the event. This is not a requirement, just an educated suggestion.



## £19.99 Party Set Menu

### ANTIPASTI – STARTERS

1. **BRUSCHETTA GAMBERETTI & GORGONZOLA** - Oven Baked Italian Bread with Gorgonzola Cream (Contains Brandy, Egg, Garlic, Cream & Butter) & Pan-fried Prawns
2. **PIZZA all'AGLIO & FORMAGGIO (V)** - Pizza base brushed with Extra Virgin Olive Oil, Garlic, Rosemary and Mozzarella Cheese
3. **IMPANATELLA** - Deep fried Mozzarella in Breadcrumbs, Cooked Ham, Served with Arrabiata Sauce (Contains Egg, Flour)
4. **CALAMARI alla ROMANA** - Fried & Battered Squid (Contains Flour), Served with Chilli Mayonnaise
5. **ZUPPA BROCCOLI E GORGONZOLA (V)** – Velvety Broccoli Soup, Cream, Gorgonzola Served with Homemade Croutons

### PIATTI PRINCIPALI – MAINS

6. **RAVIOLI ai FUNGHI PORCINI (V)** - Hand-Made Egg Pasta filled with Mixed Mushrooms, Porcini Mushrooms, Ricotta & Parmesan served with Creamy Mushroom Sauce
7. **LASAGNA** - Homemade Egg Pasta with Minced Beef, Mozzarella, Red Wine, Tomato Sauce & Parmesan
8. **POLLO all' ORTOLANA** Pan fried Chicken breast, Aubergine, Red Pepper, Onion, Courgette, Chilli, Rich Tomato Sauce, White Wine, Garlic, Salt, served with Roast Potatoes
9. **PARMIGIANA DI MELANZANE (V)** - Oven-Baked Layers of Fried Aubergines, Mozzarella, Parmesan & Basil baked in a Rich Tomato Sauce
10. **COTOLETTA di VITELLO** Pan-Fried Veal Escalope in Breadcrumbs, served with Spaghetti in Tomato Sauce (Contains Egg)
11. **SPIGOLA POSILLIPO** Oven-Baked Sea Bass Fillets, Cherry Tomatoes, Butter, Breadcrumbs, White Wine, Garlic & Prawns, served with Roast Potatoes

### DOLCI – DESSERTS

12. **PANETTONE al CARMELLO**  
\*\*\* Il Vesuvio Exclusive \*\*\*  
Ovenbaked Panettone with Homemade Caramello  
(Seasonal Pudding)
13. **PANNACOTTA FRUTTI di BOSCO** Vanilla Pannacotta topped with Berries Compote
14. **PANNACOTTA al CIOCCOLATO** Vanilla Pannacotta topped with Chocolate Sauce.
15. **TORTA ALLE FRAGOLE** - Strawberry & Cream Sponge Cake
16. **TORTA AL CIOCCOLATO** - Chocolate Cake
17. **TIRAMISU**