



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.



£22.99 Party Set Menu

ANTIPASTI – STARTERS

- 1. FUNGHI alla SALSA di RUCOLA (V)** - Deep Fried Mushrooms in Homemade Breadcrumbs, filled with Gorgonzola, Parmesan, Parsley, (Egg) served with our chef's Rocket Sauce
- 2. GAMBERI allo SHERRY** - Sautéed Prawns in Olive Oil, Dry Sherry, Fresh Lime, Parsley & Garlic
- 3. MOZZARELLA & PROSCIUTTO CRUDO** - Buffalo Mozzarella, Parma Ham & Sundried Tomatoes
- 4. MELANZANE ABBRACCIATE** - Floured & Fried Aubergine Rolls filled with Mozzarella, (Egg), Cooked Ham & Parmesan, topped with Tomato Sauce
(Please request Vegetarian Option with the pre-order, without Cooked Ham)
- 5. CREMA DI FUNGHI (V)** Velvety Mushroom Soup with Porcini Mushrooms, Double Cream, served with homemade Croutons

PIATTI PRINCIPALI – MAINS

- 6. RAVIOLI all' ARAGOSTA** - Hand-Made Egg Pasta filled with Lobster Meat, served with Creamy Tomato Sauce, Baby Prawns, White Wine & Parsley
- 7. LASAGNA con FUNGHI** - Homemade Egg Pasta with Mozzarella, Minced Beef, Red Wine, Rich Tomato Sauce, Topped with Sautéed Mushrooms & Parmesan
- 8. INVOLTINO DI POLLO, PROSCIUTTO & PECORINO** – Rolled Roast Chicken Breast stuffed with Black Pepper Pecorino Cheese, Parma Ham & Sage, served with Roast Potatoes & Salad
- 9. PARMIGIANA DI MELANZANE (V)** - Layers of Fried Aubergines, Parmesan, Mozzarella oven-baked in a Rich Tomato Sauce & Basil
- 10. SPIGOLA al CARTOCCIO** - Parcel-Baked Sea Bass Fillets with our Seafood Sauce (Tomato, Mussels, Clams, Hint of Chilli, White Wine, Parsley & Garlic), served with Roast Potatoes
- 11. VITELLO al VINO ROSSO** Pan fried Veal Escalope, Red Wine, Extra Virgin Olive Oil, Butter, Flour, Wild and Porcini Mushrooms, served with Roast Potatoes and Salad
- 12. CRESPOLINA VEGETARIANA (V)** Homemade Crepes with Ricotta, Mozzarella & Spinach served with Creamy Tomato Sauce (Contains Egg)

DOLCI – DESSERTS

- 13. PANETTONE al CARMELLO**
*** Il Vesuvio Special Recipe ***
Ovenbaked Panettone with Homemade Caramello
(Seasonal Pudding)
- 14. PANNACOTTA FRUTTI di BOSCO** Vanilla Pannacotta topped with Berries Compote
- 15. PANNACOTTA al CIOCCOLATO** Vanilla Pannacotta topped with Chocolate Sauce.
- 16. TORTA della NONNA** - Short-Crust Pastry filled with Lemon flavoured Patisserie Cream & Pine Nuts, dusted with Icing Sugar
- 17. TIRAMISU**