Set Party Menu - Capri

£29.90pp

Starters

Bruschetta Tradizionale

Toasted bread with fresh tomatoes, garlic, extra virgin olive oil, and fresh basil

Insalata Caprese

A refreshing mix of tomatoes, Mozzarella Bufala, and a drizzle of basil oil

Minestrone

A traditional medley of vegetables and legumes for a wholesome and flavourful dish

Mains

Lasagna

Lasagna sheets layered with rich meat sauce, béchamel, and parmesan cheese

Milanese di Pollo

Chicken Milanese Corn-fed chicken breast, shallow-fried in breadcrumbs

Gamberoni alla diavola

Mediterranean King Prawns served with a spicy tomato sauce

Desserts

Tiramisu

The original Italian dessert homemade and the perfect way to end your meal

Fresh Fruit Salad

Selection of seasonal fruits

Ice Cream (2 scoops)

Vanilla, Chocolate, Strawberry, Pistachio, Coffee

Set Party Menu - Sorrento £39.90pp

Starters

Parmigiana di Melanzane

Layers fried aubergine, rich tomato sauce, basil, smoked mozzarella, and Parmesan, baked to perfection

Asparagi di Stagione

Tender steamed asparagus topped with your choice of homemade hollandaise or melted butter

Carpaccio di Manzo

Delicate slices of beef topped with rocket and Parmesan, finished with a Merlot vinegar dressing

Mains

Pollo Villa Bianca

Corn-Fed Chicken breast with crispy guanciale, wild mushrooms, cream and brandy sauce

Fegato di vitello burro e salvia

Dutch calf's liver pan fried with a sage and butter sauce

Salmone saltato in padella con pomodorini, limone e aneto

Pan fried Salmon served with cherry tomato, lemon & dill sauce

Desserts

Tiramisu

The original Italian dessert homemade and the perfect way to end your meal

Fresh Fruit Salad

Selection of seasonal fruits

Strudel

A homemade raisin & pine kernel strudel with an apple & plum filling with vanilla ice cream

Set Party Menu - Ravello £49.90pp

Starters

Insalata Caprese

A refreshing mix of tomatoes, Mozzarella Bufala, and a drizzle of basil oil

Asparagi di Stagione

Tender steamed asparagus topped with your choice of homemade hollandaise or melted butter

Carpaccio di Manzo

Delicate slices of beef topped with peppery rocket and Parmesan, finished with a Merlot vinegar dressing

Mains

Ravioli di Spinaci e Salsa di Asparagi

Ricotta-filled fresh ravioli served in a creamy tomato and asparagus sauce

Cotoletta di vitello alla Milanese

Traditional veal cutlet shallow-fried in breadcrumbs

Ippoglosso servito con porri, crema e funghi

Fillet of Halibut served with leeks, cream, and mushroom sauce

Desserts

Tiramisu

The original Italian dessert homemade and the perfect way to end your meal

Fresh Fruit Salad

Selection of seasonal fruits

Strudel

A homemade raisin & pine kernel strudel with an apple & plum filling with vanilla ice cream

Set Party Menu - Amalfi £59.90_{pp}

Starters

Sauté di Cozze e Vongole

A savory mix of mussels and clams, sautéed with garlic, white wine, and fresh herbs served with toasted garlic bread

Parma Ham and Melon

24 months cured Parma ham with seasonal melon

Spiedini di Gamberi alla Griglia

Grilled prawn skewers in a garlic and chili butter sauce, served alongside a smooth hummus

Mains

Linguine all'Astice

Linguine pasta with lobster, cherry tomatoes, extra virgin olive oil, and garlic for a luxurious seafood experience

Ippoglosso servito con porri, crema e funghi

Halibut served with leeks, cream, and mushroom sauce

Agnello in crosta di erbe con la sua salsa

Slow-cooked Lamb Shoulder in herb crust with its own gravy

Desserts

Strudel

A homemade raisin & pine kernel strudel with an apple & plum filling with vanilla ice-cream

Tiramisu

The original Italian dessert homemade and the perfect way to end your meal

Fresh Fruit Salad

Selection of seasonal fruits