



PARTY MENU #1 (for groups over 10)

3 COURSES £34.95 –AVAILABLE SUNDAY to THURSDAY

MUST BE PRE-ORDERED

STARTERS

ANTIPASTO MISTI DI CARNE E PESCE [GF] [VG]

Antipasto Selection to Share

Selection of Cured Italian and British Meats, Mozzarella, Sicilian Olives, Pickled Vegetables, Deep Fried Prawns, Calamari & White Baits, Mussels in Cream Sauce, Freshly Baked Bread, Extra Virgin Olive Oil & Ages Balsamic Vinegar

MAINS

MAIALE AL SIDRO GF

Pork Fillet Pancetta Wrapped,
Mash Potato, Baby Carrots, Apple Cider Sauce

POLLO RIPIENO ALLA VALDOSTANA GF

Sun Dried Tomato and Fontina Cheese Stuffed Chicken Supreme,
Dauphinoise Potato, Tender Steam Broccoli, Red Wine Jus

SPAGHETTI FORESTALE VG [GF]

Sauté Mushrooms, Artichoke, Garlic, Fresh Chillies, Olive Oil, Vegan Parmesan

FILETTO DI BRANZINO

Pan Fried Fillet of Seabass,
Gnocchi with Mushrooms and New Forest Truffle Oil

DESSERTS

TORTINO VEGANO VG

Vegan Caramelized Biscuit Cheesecake, Biscoff Topping, Crushed Lotus Biscuits

FORMAGGI CON BISCOTTI V [GF] (£3.50 SUPPLEMENT)

A selection of Fine Italian & English Cheeses, Fig Chutney,
Celery, Grapes, Butter, Selection of Crackers

ENNIO'S CLASSIC TIRAMISU V

Our Famous Homemade Italian Dessert

PANNA COTTA ALLA FRUTTA

Served with Fruit Coulis & Orange Short Bread Biscuit

CHOICE OF ITALIAN ICE CREAM GF V or SORBET GF VG

Ice Cream: Vanilla Pod / Strawberry / Chocolate Chip /
Pistachio / Coffee Mocha Swirl / Salted Caramel / Fig & Honey
Sorbet Choices: Orange / Lemon / Champagne

V - Vegetarian VG – Vegan [VG] – Vegan on Request 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.

Service Charge 10% will be added to the Final Bill.