

# Set Menu ROMA

2 course £25 | 3 course £30

Minimum of 10 people Available Monday to Thursday from 12noon We kindly request the table back within 2.5 hours

# **STARTERS**

## ZUPPA DEL GIORNO

Our daily homemade soup served with Italian bread and butter

#### BRUSCHETTA (v)

Toasted Italian bread, rubbed with fresh garlic, topped with mini San Marzano tomatoes, fresh basil, E.V.O.O. and Maldon sea salt flakes

# MOZZARELLA FRITTA (v)

Fresh buffalo mozzarella coated in Italian breadcrumbs served with an arrabbiata dip

# PATÉ DELLA CASA

Celino's chicken liver and Marsala pâté served with caramelised red onions and Italian toast

# MAINS

## PENNE ARRABBIATA (v)

Celino's spicy tomato and basil sauce with penne pasta Add Chicken, Tiger Prawns OR Italian Sausage £2

# PIZZA PEPPERONI

Stone baked pizza topped with spicy pepperoni and mozzarella cheese

# LASAGNE

Traditional homemade lasagne baked in the oven (vegetarian option available)

#### RISOTTO CON POLLO E PANNA

Strips of chicken breast with sauteed broccoli mixed with risotto rice and finished with a white wine and cream sauce

#### SPAGHETTI GAMBERONI

Pan fried king prawns and cherry tomatoes in a chilli and garlic white wine sauce

# **DESSERTS**

TRE COPPA DI GELATO

Three scoops of ice cream of your choice

DESSERT OF THE DAY

Please ask your server

**IMPORTANT ALLERGEN INFORMATION:** All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, **if you have a food allergy please inform your server before ordering. Full allergen information is available.** 



# Set Menu MILANO

Minimum of 10 people Available Monday to Sunday from 12noon We kindly request the table back within 2.5 hours

2 course £30 | 3 course £35

# **STARTERS**

## ZUPPA DEL GIORNO

Our daily homemade soup served with Italian bread and butter

# MOZZARELLA FRITTA (v)

Fresh buffalo mozzarella coated in Italian breadcrumbs served with an arrabbiata dip

## BRUSCHETTA (v)

Toasted Italian bread, rubbed with fresh garlic, topped with mini San Marzano tomatoes, fresh basil, E.V.O.O. and Maldon sea salt flakes

## COZZE ROSSO

Fresh Scottish mussels cooked in a tomato and chilli sauce served with garlic bread

# PATÉ DELLA CASA

Celino's chicken liver and Marsala pâté served with caramelised red onions and Italian toast

# **MAINS**

#### PENNE SALSICCIA AURORA

Spicy Italian sausage in a tomato sauce finished with a touch of cream

#### PIZZA DIAVOLA

Tomato and mozarella pizza topped with spicy salame ventricina

# RISOTTO CON VERDURA (v)

Pan fried seasonal vegetables mixed with risotto rice and finished with white wine and a touch of chilli

#### LASAGNE

Traditional homemade lasagne baked in the oven (vegetarian option available)

#### POLLO MILANESE

Chicken breast coated in Italian breadcrumbs served with spaghetti al pomodoro

#### SPAGHETTI GAMBERONI

Pan fried king prawns and cherry tomatoes in a chilli and garlic white wine sauce

# **DESSERTS**

TRE COPPA DI GELATO
Three scoops of ice cream of your choice

DESSERT OF THE DAY

Please ask your server

**IMPORTANT ALLERGEN INFORMATION:** All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.



# Set Menu MOLISE

3 course £45

Minimum of 10 people Available Monday to Sunday from 12noon We kindly request the table back within 3 hours

# **STARTERS**

## ZUPPA DEL GIORNO

Our daily homemade soup served with Italian bread and butter

## GAMBERONI ALLA SICILIANA

King prawns pan fried with mini San Marzano tomatoes, finished in a chilli and roast garlic white wine sauce, served with Italian bread

# CAPESANTE ALLA SCOZIA

Seared Scottish scallops on a bed of Stornoway black pudding and thermidor sauce, finished with crisp smoked speck

# PATÉ DELLA CASA

Celino's chicken liver and Marsala pâté served with caramelised red onions and Italian toast

## BRUSCHETTA CAPRESE (v)

Toasted Italian bread, rubbed with fresh garlic, topped with mini San Marzano tomatoes, fresh mozzarella, fresh basil, E.V.O.O. and Maldon sea salt flakes

# MOZZARELLA FRITTA (v)

Fresh buffalo mozzarella coated in Italian breadcrumbs served with an arrabbiata dip

# MAINS

#### PENNE FILETTO

Pan fried strips of fillet steak, cherry tomatoes and red onion in a white wine, chilli, garlic and tomato sauce

#### PIZZA ORTOLANA (v)

Roasted aubergines, roasted peppers, sunblushed tomatoes, bocconcini mini mozzarella, fresh ripped basil and EVOO

#### PIZZA LA BURRATINA

Burratta, basil and San Daniele ham

# SPAGHETTI ALLO SCOGLIO

Fresh clams, mussels, king prawns, scallops, calamari and langoustine in a garlic and chilli white wine sauce.

(Also available in a chilli and garlic tomato sauce)

### BRANZINO ALL'ACQUA PAZZA

Pan fried sea bass fillets and king prawns cooked with cherry tomatoes in a white wine, lemon juice, chilli and butter sauce, served with herb infused rice

#### LASAGNE

Traditional homemade lasagne baked in the oven (vegetarian option available)

#### **VEAL MILANESE**

Veal escalope coated in Italian breadcrumbs, served with spaghetti al pomodoro

## RISOTTO CON POLLO E PANNA

Strips of chicken breast and sauteed broccoli mixed with risotto rice finished with a white wine and cream sauce

# **DESSERTS**

CHOOSE ANY DESSERT FROM OUR PATISSERIE MENU

**IMPORTANT ALLERGEN INFORMATION:** All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.