

GROUP BOOKING MENU

2 COURSES 28 • 3 COURSES 31

TO START

ARANCINI DIAVOLA

Garlic mayo

BRUSCHETTA (VG)

Plum and cherry tomatoes, basil, garlic & olive oil

ANTIPASTI

Cured meats, olives, buffalo mozzarella, sun-dried tomatoes, ciabatta & tapenade

VEGETABLE ANTIPASTI (VG)

Marinated grilled vegetables, olives, buffalo mozzarella, ciabatta & tapenade

MAINS

PENNE POMODORO (VG)

San Marzano tomatoes, buffalo mozzarella

PAPPADELLE BOLOGNESE

Beef ragu, red wine

MARGHERITA (VG)

Tomato, mozzarella & basil

VESUVIO

Tomato, mozzarella, 'nduja, pepperoni, chilli & smoked peppers

STRADA BURGER

7oz British beef patty, lettuce, tomato, mayo, spianata piccante, Cheddar & fries

POLLO FUNGHI

Creamy mushroom sauce, baby spinach, garlic & rosemary potatoes

PAN FRIED SEA BASS + 3.00

Braised chickpeas, green beans, sundried tomato & salsa verde

SUPERGREEN SALAD (VE)

Tenderstem broccoli, roasted beetroot, market leaves, herbed mixed quinoa, chilli & toasted seeds

ADD CHICKEN OR GOAT'S CHEESE

DESSERTS

TIRAMISU

Espresso soaked sponge, mascarpone & cocoa

JUDE'S ICE CREAMS & SORBETS (VG)

Ice cream: vanilla, chocolate, salted caramel, strawberry

Sorbet: raspberry, mango, lemon

CHOCOLATE FONDANT (VG)

Salted caramel ice cream