

PLATTER MENU

48 hours advanced noticed required for all platter menu orders

SMALL BITES

Olives (vg) (ng)	3.9
Garlic bread (vg)	6.8
Cheesy garlic bread (v)	7.8
Parmesan skin-on-fries (v)	8.9

BRUSCHETTA - eight pieces with each platter

Traditionally served with chopped tomatoes, garlic and basil (vg)	9.0
Topped with chopped tomatoes, garlic, basil and goat's cheese (v)	14.0
Topped with chopped tomatoes, garlic, basil and prosciutto	14.0

PLATTERS - fifteen pieces with each platter

Prosciutto wrapped grissini breadsticks	19.0
Mozzarella panko coated and fried with a fresh tomato sauce (v)	23.0
Spinach and mozzarella arancini with a fresh tomato dipping sauce (v)	18.5

PIZZAS

Please see our pizza menu for options and pricing

ANTIPASTI BOARDS - all served with grissini toast

Mixed antipasti board of cheese, meats and pickles	15.0
Large platter of cured meats, pickled onions, cornichons	23.0
Large platter of British cheeses with homemade chutney (v)	23.0

DESSERT - serves ten to twelve people

Chocolate tart in a date and mixed nut case (vg) (ng)	38.0
Homemade whole vanilla cheesecake with a berry puree (v)	38.0