

TAVOLA

di famiglia



SHARING MENUS

Inspired by the warmth and flavors of the Amalfi Coast, our Sharing Menus are crafted for convivial dining. Featuring vibrant, seasonal Italian dishes meant to be enjoyed together, they bring the spirit of coastal Italy to every table—perfect for celebrations, gatherings, or simply savoring la dolce vita with friends and family



If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although due care is taken, there is a risk of allergen ingredients still being present.

A discretionary 10% service charge will be added to your bill



SHARING MENU 1

ANTIPASTI

Chargrilled Mediteranean Vegetables

Homemade Aged Balsamic Vinegar  * * *

Italian Salumi

Mortadella, Milano Salami, Parma Ham * *

Calamari

Homemade Lemon Garlic Aioli, Chilli, Parsley * *

Mozzarella in Carrozza

Deep Fried Mozzarella Sticks, Tomato & Basil Sauce *

SECONDI PIATTI

Pollo Milanese

Suffolk Corn Fed Chicken Breast, Fresh Tonnarelli, Tomato & Basil, Parmesan

Sicilian Fish Stew

Sea Bream, Fennel, Fregola Pasta, Tomato & Basil Sauce, Garlic Ciabatta *

Pizza Fuoco del Sud

Mozzarella, Tomato & Basil, Milano Salami, 'Nduja, Rocket, Hot Honey

Cacio Pepe con Scampi

Fresh Tonnarelli, Scampi, Pink Peppercorns, , Parmesan *

Served with Chargrilled Tender Stem Broccoli, Bagna Cauda Sauce, Toasted Almonds & Roasted Garlic Potatoes, Thyme, Shallots *

DOLCE

Amalfi Lemon Cheesecake

Selection of Gelato

Tiramisu

£28pp



SHARING MENU 2

ANTIPASTI

Bruschetta

Datterini Tomatos, Toasted Garlic Farmhouse Bread * *

Nonna's Meatballs

Homemade Meatballs (Beef & Pork), Tomato & Basil Sauce, Homemade Foccacia

Calamari

Homemade Lemon Garlic Aioli, Chilli, Parsley * *

Mozzarella in Carrozza

Deep Fried Mozzarella Sticks, Tomato & Basil Sauce *

SECONDI PIATTI

Pollo Milanese

Suffolk Corn Fed Chicken Breast, Fresh Tonnarelli, Tomato & Basil, Parmesan

Tonnarelli con Granchio e Aragosta

Fresh White Crab, Lobster Bisque, Lemon & Butter *

Pizza Bosco di Parma

Mushrooms, Mozzarella, Tomato & Basil, Parma Ham, Parmesan

Porchetto della Costiera

Sussex Farmed Pork Belly, Mustard & Peppercorn Sauce, Chestnuts, Red Cabbage, Sultanas *

Served with Chargrilled Tender Stem Broccoli, Bagna Cauda Sauce, Toasted Almonds & Roasted Garlic Potatoes, Thyme, Shallots *

DOLCE

Amalfi Lemon Cheesecake

Selection of Gelato

Tiramisu

£32pp

 Can be made with plant-based ingredients * Can be made with gluten-free ingredients * Can be made with dairy-free ingredients *Vegetarian

 Can be made with plant-based ingredients * Can be made with gluten-free ingredients * Can be made with dairy-free ingredients *Vegetarian



SHARING MENU 3

ANTIPASTI

Chargrilled Mediteranean Vegetables

Homemade Aged Balsamic Vinegar  * * *

Italian Salumi

Mortadella, Milano Salami, Parma Ham * *

Calamari

Homemade Lemon Garlic Aioli, Chilli, Parsley * *

Mozzarella in Carrozza

Deep Fried Mozzarella Sticks, Tomato & Basil Sauce *

SECONDI PIATTI

Pollo Milanese

Suffolk Corn Fed Chicken Breast, Fresh Tonnarelli, Tomato & Basil, Parmesan

Tonnarelli con Granchio e Aragosta

Fresh White Crab, Lobster Bisque, Lemon & Butter *

Razza Mediterranea

Spiced Skate Wing, Seasoned New Potatoes, Artichokes, Salmoriglio Sauce

Porchetto della Costiera

Sussex Farmed Pork Belly, Mustard & Peppercorn Sauce, Chestnuts, Red Cabbage, Sultanas *

Served with Chargrilled Tender Stem Broccoli, Bagna Cauda Sauce, Toasted Almonds & Roasted Garlic Potatoes, Thyme, Shallots *

DOLCE

Amalfi Lemon Cheesecake

Selection of Gelato

Tiramisu

£35pp



SHARING MENU 4

ANTIPASTI

Calamari

Homemade Lemon Garlic Aioli, Chilli, Parsley * *

Bruschetta

Datterini Tomatos, Toasted Garlic Farmhouse Bread * *

Nonna's Meatballs

Homemade Meatballs (Beef & Pork), Tomato & Basil Sauce, Homemade Focaccia

Burratina

Burrata, Datterini Tomatoes, Basil, Shallots, Olives, Capers, Olive Oil, Pesto Cruton * *

SECONDI PIATTI

Pollo Milanese

Suffolk Corn Fed Chicken Breast, Fresh Tonnarelli, Tomato & Basil, Parmesan

Tonnarelli con Granchio e Aragosta

Fresh White Crab, Lobster Bisque, Lemon & Butter *

Razza Mediterranea

Spiced Skate Wing, Seasoned New Potatoes, Artichokes, Salmoriglio Sauce

Costata di Manzo alla Griglia

850g Dry Aged Cornish T-Bone Steak, Salsa Verde (Medium Rare)

Served with Chargrilled Tender Stem Broccoli, Bagna Cauda Sauce, Toasted Almonds & Roasted Garlic Potatoes, Thyme, Shallots *

DOLCE

Amalfi Lemon Cheesecake

Selection of Gelato

Tiramisu

£45pp

 Can be made with plant-based ingredients * Can be made with gluten-free ingredients * Can be made with dairy-free ingredients * Vegetarian

 Can be made with plant-based ingredients * Can be made with gluten-free ingredients * Can be made with dairy-free ingredients * Vegetarian