



## GIRO PRIVATE DINING MENU

True Italian style dining, your very own dinner party with the emphasis on sharing plates of great food in a comfortable environment with friends

### Antipasti

A selection of our favourite antipasto dished for you to enjoy & Share

Buffalo Mozzarella with Italian Vine tomatoes (v)

Bruschetta, Mascarpone & 'Nduja,

Bruschetta, salsa rossa & mozzarella

Bruschetta, truffled bean crush (v)

Artisan salame selection

A selection of breads & dipping oil (v)

### Secondi

Plates of Salvo's most popular pasta And Pizza dishes ready to share

Penne pasta, tomato, garlic, chilli (v)

Penne pasta, portobello mushrooms, tomatoes, porcini cream (v)

Fettuccine pasta, rich veal & pork ragu, aged parmesan

Pizza, mozzarella, tomato (v)

Pizza, mozzarella, roast ham, mushrooms

Pizza, fennel sausage, pepperoni, 'Nduja meatballs, smoked mozzarella

### Dolci

A choice from

Tiramisu

Ice-cream or sorbet

Chocolate torte

**3 courses £30**

We cater for Coeliacs & Vegetarians - Please let us know when booking.

An optional 10% service charge will be added \*Minimum numbers of 12 guests for private dining



## ENOTECA PRIVATE DINING MENU

### Antipasti

Spicy spianata salami, hand-cut salsiccia & mortadella, balsamic onions, Sardinian crisp bread

King prawns, garlic, fresh chilli, parsley, lemon

Buffalo mozzarella, fire roasted cherry tomatoes, balsamic pearls, Sardinian crisp bread

### Secondi

Fettuccine pasta, rich veal & pork ragu, aged parmesan

Gnocchi, basil pesto, cherry tomatoes, pine nuts, green beans

White onion risotto, onion seeds, parmesan crisp

Free range chicken stuffed with spinach & provolone, fondant potato, charred broccoli, red wine jus

Pizza with mozzarella, tomatoes, ham, mushrooms, roast peppers, seafood, pepperoni salami

Roast hake, dauphine potatoes, spinach, charred spring onions, red pepper butter

### Dolci

Dark chocolate brownie cake, hazelnut ice-cream, hazelnut brittle, Nutella powder

Raspberry creme brulee, amaretti crumb

Italian cheese platter, crostini, onion marmalade

**3 courses £40**

Available by pre-order only

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