



ENOTECA PRIVATE DINING MENU*

Antipasti

Meat antipasto selection from our Salumeria, balsamic borettane 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

Penne pasta, basil pesto, cherry tomatoes, pine nuts, green beans

Cauliflower risotto, parmesan cream, roast cauliflower, parmesan crisp

Chicken supreme, fondant potato, onion puree, red wine, pancetta & mushroom jus

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

Hake, gremolata crust, spring onions, spinach, dauphine potato croquette, shallot, lemon & caper dressing

Dolci

Dark chocolate cake, hazelnut ice-cream, Nutella powder

Apple & cinnamon crème brulee, amaretti crumb

Italian cheese platter, crostini, onion marmalade

3 courses £40

Available by pre-order only

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 MENU NOT AVAILABLE ON FRIDAY OR SATURDAY EVENINGS



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 (v)

Artisan salami 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

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