



SET MENU

PARTNERS

STARTERS

Garlic Bread V GF*

Baked pizza dough brushed with garlic and mixed herbs

With mozzarella +1.50 Sharing portion +2.00

Sharing portion with mozzarella +3.50

Italian Hummus V VG

Italian cannellini white bean dip served with grilled flatbread

Crispy Fried Mozzarella V

With a choice of a rich tomato sauce or our spicy Calabrese ketchup

Meatballs GF

With pomodoro sauce and shavings of Italian cheese

MAINS

All regular pizzas and pastas can be gluten-free, please just ask.

Margherita Pizza or pizzetta served with a side salad V VG*

Rich tomato sauce, mozzarella and basil

Pepperoni Pizza VG*

Pepperoni, mozzarella and tomato sauce

Tre Gusti Pizza VG*

Spicy pepperoni, chicken, pancetta, mozzarella and tomato sauce

Penne Arrabbiata smaller portion available with a side salad V VG

Penne pasta in a garlic pomodoro sauce, with a kick of chilli

With burrata mozzarella +2.00 With chicken or vegan 'chicken' +2.00

With burrata mozzarella and chicken +3.50

Spaghetti Bolognese VG*

Traditional beef Bolognese with spaghetti in a rich tomato and red wine sauce

Spaghetti Carbonara

Classic spaghetti carbonara with pancetta and crispy prosciutto with chicken +2.00

NEW Chicken Alfredo Tagliatelle

Chicken in a rich creamy alfredo sauce, drizzled with garlic oil, and finished with shavings of Italian cheese

Traditional Lasagne *New recipe* Not available gluten-free

Layers of pasta, Bolognese, béchamel sauce, cheddar and mozzarella cheese and a splash of red wine

King Prawn & Oak-Smoked Salmon Risotto GF

With spinach in a white wine sauce, garnished with parsley

Calabrese Burger

Two 4oz patties with crispy prosciutto, cheddar, red onion, lettuce, mayonnaise and fresh tomato, served with house fries and our spicy Calabrese ketchup

Burrata, Avocado & Tomato Salad V GF*

With mixed leaves, rocket, cherry tomatoes and diced red onions drizzled with balsamic vinaigrette and basil pesto

DESSERTS

Honeycomb Smash Cheesecake V

Topped with crunchy honeycomb pieces and drizzled with chocolate

NEW Triple Chocolate Tart VG

Rich creamy layer of chocolate ganache on a crumbly biscuit base, finished with a layer of smooth chocolate mousse, served with raspberries and a sprig of mint

Blackcurrant & Prosecco Cheesecake V GF

Creamy cheesecake on a biscuit base topped with blackcurrant and Prosecco compote

Ice Cream V GF

Choose from vanilla, chocolate or strawberry

Raspberry Sorbet V VG GF

Fruity, refreshing and pretty in pink

Warm up this autumn with our new Blackberry Negroni

Bittersweet Campari, gin, sweet vermouth and blackberry liqueur, finished with an orange garnish

*This drink isn't included with the set menu offer, so please check prices on our main menu.



ALLERGIES?

If you have an allergy or intolerance or you'd like more information about our food, please ask for our full allergens menu. Our menu descriptors do not include all the dish ingredients or allergens. For our full allergen and intolerance disclaimer, please see the main menu.