

*Menu*  
Party



SARDINIA  
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# Starters

Two Course / 36.5  
Three Course / 45.5

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## Truff'arancinu

Crispy arancini stuffed with earthy mushrooms, rich truffles and creamy buffalo mozzarella. Served with truffle mayo. (V)

## Truffendi a sa pecora

From the hills of Sardinia to your plate: silky lamb prosciutto meets creamy truffle e pecorino. Sweet wild honey and a touch of zesty lime (GF)

## Figos e stracciadadas

Creamy stracciatella, sweet, caramelised figs, toasted hazelnuts and a drizzle of raspberry balsamic glaze - simple ingredients, beautifully combined. (V)

## Crocchettas di vitello "a ballu tundu"

This veal croquette is slow-cooked and hand-rolled for a rich, tender bite beneath its crunchy shell. Resting on a tangy salsa tonnata and topped with a pistachio crumble. A small bite, big on flavor (N)

## Bruschetta tomatika

Sweet heritage tomatoes, garlic oil and fresh basil. A timeless classic. (VG)(GF\*)

## Bruschetta burgos

Smoky aubergine cream topped with sweet, caramelised onions, fresh fig & roasted almond flakes (N)(N\*)(VG)(GF\*)

## Calamarittus frittus & contentus

Crispy golden baby squid, lightly fried and served with a rich and tangy homemade tartare sauce.

## Gamberu in frac de carasau

Succulent king prawns, lightly fried and coated in crispy carasau bread, served on a velvety bed of creamy aubergines.

## Carpacci ajo' mirtesu / Supplement +4

Raw, paper thin beef dressed in a creamy myrtle-infused mayo and topped with golden pecorino crisps. (GF)

# Main Courses

Served with Roast Potatoes or fries

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## Tortellinis de su parmigianu

Bright red beetroot tortelloni stuffed with aubergines, sun-dried tomatoes, vegan parmesan and basil pesto. Served with a smooth tomato coulis, semi-dried tomatoes and crunchy almonds. (VG)(N)(N\*)

## Is malloreddus de su re

Slow-cooked sausage ragu, rich pecorino cheese and sweet ciligieno tomato confit (GF\*)

## Su spadoni in vernaccia

Oven-baked swordfish smothered in Vernaccia white wine, capers, olives and sweet shallots. Crowned with roasted cherry tomatoes and black garlic confit (GF)

## Su re de su pollo

Tender supreme chicken slow-cooked in a delicate white base with carrots, garlic, herbs, and Leccino olives. Light, rustic, and full of gentle Mediterranean flavour (GF)

## Filetto nostrano / Supplement +10.00

8oz fillet steak served with chips and a sauce of your choice (Peppercorn, Gorgonzola or Mushroom) (GF\*)

## Vegana mamma elsie

BBQ roasted cauliflower steak, oven baked aubergines with garlic olive oil and parsley, grilled courgettes and mixed vegetables tempura served with homemade hummus (GF)(VG)

## Pizza capricciosa

Artichokes, olives, capers, mushrooms (V)(VG\*)

## Pizza ortolana

Grilled vegetables, ricotta, garlic & parsley oil (VG\*)

## Pizza diavolo

Spicy Salami, Nduja, Peppers

# Desserts

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## Tiramisu' di mamma

Raffa's mum's special recipe of layered Pavesini biscuits, espresso, mascarpone.

Choose your filling:

### Classic

With mascarpone cheese and chocolate chip & roasted pine nuts(V)(N)

### Pistacchio

Mascarpone cheese and pistacchio with pistachio crumble (V)(N)

## Cuor di pistacchio

Melt in the middle pistacchio pudding with white chocolate ice cream (V)(N)

## Mango tango

A mix of cheesecake & ice cream form a lovely smooth vanilla layer on a gluten free crunch base topped with soft mango pieces and passion fruit sauce (V)(GF)

## Bosco in festa

Artisan biscuit base topped with apple compote, raspberry conserve, fresh winter berries and a red-currant glaze, served with vegan vanilla ice cream (VG)

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Whether you are planning a birthday celebration, corporate gathering, family occasion, engagement dinner, or festive party, our team will help create a memorable experience tailored to your group.

Contact our team today to discuss availability and make your next event unforgettable.

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