



OCCASION MENU

**2 courses with an aperitif
and a bottle of house wine***

£35 per person

Perfect to help you celebrate
any event, whether it's a birthday,
anniversary or any other
significant event.

*Add extra course for £5

Max 2 hour stay from time of booking

CHOICE OF APERITIF

- **Glass of wine (white, red or rosé)**
- **Glass of house Prosecco, Mimosa, Bellini, Rossini**
- **Peroni or alcohol-free drinks**

ANTIPASTI (STARTERS)

Salsiccia e Taleggio

Italian sausage served over toasted bread and taleggio cheese

Insalata Tricolore (V, VE, GF)

Mozzarella, avocado, tomato, E.V.O. and basil

Polpette al Sugo

Homemade meatballs in a medium spiced tomato sauce served with
toasted bread

Arancini Siciliani

Deep fried rice balls stuffed with bolognese and mozzarella served with a tangy
tomato sauce

Formaggio Caprino V

Goat cheese deep fried in breadcrumbs, served with beetroot, rocket, lemon juice
& E.V.O.

Cozze all'Arrabiata

Fresh mussels in a spicy tomato sauce, white wine, chilli, garlic and parsley, served
with bread

+ 2.00 supplement

SECONDI (MAIN COURSES)

Pizza Margherita

Tomato sauce, mozzarella, parmesan cheese, E.V.O. Choose any 2 toppings

Cannelloni Paesani

Tubes of pasta filled with meat and spinach served with béchamel, tomato and
bolognese sauce

Rigatoni Carbonara

Short tube pasta, egg yolk, cream, parmesan, pancetta, black pepper and
pecorino cheese.

Risotto Primavera (V, VE, GF)

Arborio rice slow cooked with vegetable broth, asparagus, peas and zucchini

Merluzzo Bosco

Pan fried cod fillet with cherry tomatoes, onions, olives, capers, garlic and white wine
served with rosemary roast potatoes

Steak Frites

Flat iron steak medium rare, rocket, fries and peppercorn sauce

+ 4.00 supplement

All prices are inclusive of VAT

V = Vegetarian VE = Vegan GF = Gluten Free

**Food Allergy Notice - If you have a food allergy or special dietary requirements,
please inform a member of staff or ask for more information, thank you.**



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OCCASION MENU

**All inclusive
Bottle of Wine included
£35 per person**

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Choose any*

(2 courses with an aperitif and a
bottle of wine)
add extra course for £5

DOLCI

Tiramisu Bosco (Pick Me Up)

A traditional Italian dessert, espresso-soaked ladyfingers, velvety mascarpone cream, egg yolks, touch of Sambuca and cocoa powder

Torta al Cioccolato

Chocolate fudge cake served hot with ice cream

Cheesecake of the Day

Please ask your server

Sorbetto al Limone (V, VE, GF)

Lemon sorbet served in a frozen lemon shell

Cannolo Siciliano

Sicilian cannolo filled with sweet & creamy ricotta dusted with chocolate & pistachio crumble

Gelato Coppa Mista

Mixed Italian ice cream, chocolate, vanilla & ice cream of the day

Add tea or coffee £3

CHOICE OF BOTTLE OF WINE

WHITE WINE

Pinot Grigio

A crisp, fruity white wine with a delightful full and ripe aroma, dry, fresh with a long finish on the palate

Sauvignon Blanc

Crisp & lively with zesty citrus aromas, glorious fruit flavours of fresh lime, lemon & gooseberry combine to create a refreshing aromatic wine

RED WINE

Montepulciano d'Abruzzo

Aromatic nose with blackberries and spice and a well rounded, fruit driven finish on the palate

Chianti

Medium bodied red shows flavours of ripe cherries, plum and spice with a long, intense finish

ROSÉ WINE

Pinot Grigio Rosato

Dry, fresh and elegant with a savoury, crisp minerality and a balanced acidity

PROSECCO

House rosé or white prosecco 5.00 supplement

FOR THE TABLE (EXTRA SIDES)

Garlic Bread (V, VE) 4.50 With Tomato (V, VE) 5.50 With Cheese (V) 6.00

Homemade Focaccia (V, VE)

4.50

Served with extra virgin olive oil & aged balsamic

Mixed Olives (V, VE)

4.00

Marinated black and green olives

Bruschetta classica (V)

6.50

Crusty bread rubbed with garlic, topped with heirloom tomatoes, basil & extra virgin olive oil

Creamy Artichoke & Spinach Dip (V)

8.50

A rich oven baked blend of tender artichoke hearts, spinach, creamy garlic sauce, and melted mozzarella served with bread.

Insalata Pomodoro (V, VE, GF)

4.50

Tomato, with red onion & homemade dressing

Patatine Fritte (V)

4.50

Skinny French fries

Spinaci (V)

4.50

Pan fried with chilli & garlic

Insalata rucola (GF)

5.50

Rocket, tomato, parmesan shavings

Patate Arrosto (V)

4.50

Rosemary roast potato

Zucchini fritti (Italian fries) (V)

4.50

Courgette fries