

**TINI**

# CELEBRAZIONI

## SHARING MENU

for groups of 11 guests or more

### **ALL' ARRIVO** to share

Queen green & black olives

Freshly baked focaccia with extra virgin olive oil

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### **ANTIPASTI FREDDI** to share

Tomato bruschetta

Selection of cured meats:

Finocchiona salami, coppa, bresaola & mortadella

Plum tomatoes, avocado, torn buffalo mozzarella & basil salad

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### **ANTIPASTI CALDI** to share

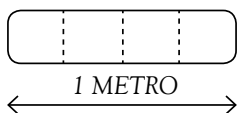
Fried dough with pecorino, Parmesan & parsley

Chicken Milanese, served with aioli sauce

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### **WOOD-FIRED PIZZA** to share

Our slow-rising homemade Sourdough is freshly prepared every day



#### **Julius Cheeser ▼**

Gorgonzola, Taleggio, mozzarella, goat's cheese & tomato sauce

#### **Italian Stallion**

Parma ham, our rich tomato sauce & rocket

#### **Italy's Fun-Guy ▼**

Wild mushroom, pecorino, truffle oil & tomatoes

#### **Ruby Loves**

Salami, tomato, mozzarella, spicy 'nduja, ricotta & cherry tomatoes

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### **SALUTE**

Shot of Bunga Limoncello

## **3 COURSES £28<sub>pp</sub>**

**- Vegetarian -**

*Vegetable Antipasti & Aubergine Parmigiana will be served to vegetarians to replace cured meats and Chicken Milanese*

All items include VAT @ 20%. All items subject to availability. All items subject to availability, a discretionary 12.5% service charge will be added to your bill.

Please make staff aware of any allergies you might have.

We shall do our best to provide you with suitable food but we cannot guarantee that our offering will be allergen free. All dishes may contain nuts.

