

B U N G A T I N I

FINI NATALE

FEAST

ARRIVO

Queen green and black olives

Oven-baked focaccia with extra virgin olive oil



ANTIPASTI FREDDI

Wild mushroom and brie bruschetta

Italian mixed leaves, apple, gorgonzola & fresh fig salad

A selection of cured meats: *finocchiona, coppa di Parma and mortadella served with sun-blushed tomatoes*



ANTIPASTI CALDI

Mushroom arancini

Chicken Milanese served with aioli



METRO PIZZA

Our slow-rising, homemade sourdough is freshly prepared every day and makes the perfect pizza base.

Pizza Natale

Salami, sundried tomato mozzarella, spicy 'nduja, ricotta and cherry tomato

Capri

Baby tomatoes, Parma ham, salame and mozzarella

Mergelina

Parmesan, rocket, fig, honey and mozzarella

The Don

roasted butternut squash, aubergine, ricotta and mozzarella



DOLCE

Tiramisu cocktail

£36 per person

For groups over 10, we kindly ask that you provide guests' choices 5 working days before your event. A discretionary 12.5% service charge will be added to your bill. All items include VAT @ 20%. All items are subject to availability. 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.

FINI NATALE

GLUTEN FREE

ARRIVO

Oven-baked focaccia served with green and black olives

Oven-baked gluten-free focaccia

Wild mushroom and brie bruschetta



ANTIPASTI CALDI

Caprese salad: plum vine tomatoes and mozzarella dressed with basil pesto

A selection of cured meats: finocchiona, coppa di Parma
and mortadella served with sun-blushed tomato

Bresaola wrap



PIZZA

Pizza Natale

Gluten-free pizza base, tomato sauce, mozzarella, pigs in blankets,
'nduja, mushrooms, cranberry sauce and rocket



DOLCE

A shot of limoncello

£36 per person

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B U N G A T I N I

FINI NATALE

VEGAN

ARRIVO

Oven-baked focaccia served with green and black olives
Wild mushroom and vegan cheese bruschetta



ANTIPASTI FREDDI

Cold winter pasta salad: *pumpkin, leeks and Brussel sprouts sprinkled with roasted pumpkin seeds and mustard dressing*

Aubergine parmigiana

A selection of Italian vegetable antipasti:
Aubergine, zucchini, artichoke and rustic tomatoes



PIZZA

Vegan Pizza Natale

Sun-blushed tomatoes, wild mushrooms, vegamino cheese and baby plum tomato

Micaela Margherita

Tomato and mozzarella

Italy's Fun-Guy

Mushrooms, pecorino, sun-blushed tomato and truffle oil

Frank's Capra

Goat's cheese, caramelised red onion, fresh thyme and pine nuts



DOLCE

A shot of limoncello

£36 per person

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B U N G A T I N I

FINI NATALE

VEGETARIAN

ARRIVO

Queen green and black olives

Oven-baked focaccia with extra virgin olive oil



ANTIPASTI FREDDI

Wild mushroom and brie bruschetta

Caprese salad: plum vine tomato, mozzarella, basil pesto

Vegetable antipasti



ANTIPASTI CALDI

Mushroom arancini

Aubergine parmigiana



METRO PIZZA

Our slow-rising, homemade sourdough is freshly prepared every day and makes the perfect pizza base.

Julius Cheeser

Gorgonzola, taleggio, mozzarella and goat's cheese

Micaela Margherita

Tomato and mozzarella

Italy's Fun-Guy

Mushrooms, pecorino, sun-blushed tomato and truffle oil

Frank's Capra

Goat's cheese, caramelised red onion, fresh thyme and pine nuts



DOLCE

Tiramisu cocktail

£36 per person

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