



PARTIES AT THE PROUD SICILIAN!

WE CAN CATER FOR PARTIES UPTO 35 IN WINTER MONTHS
AND PARTIES UPTO 65 IN THE SUMMER MONTHS.

£10 DEPOSIT PER PERSON IS REQUIRED TO SECURE THE BOOKING
AND FOOD CHOICES ARE NEEDED AT LEAST 7 DAYS IN ADVANCE FOR YOUR PARTY.

YOU ARE WELCOME TO DECORATE THE VENUE AS YOU LIKE!

FOOD OPTIONS:

THE SICILIAN FEAST

YOUR TABLE IS PACKED FULL!

OUR ROTISSERIE CHICKEN IS LAID OUT BEFORE
YOU AND YOUR GUESTS ON A BED OF GARLIC AND ROSEMARY POTATOES,
MIXED GREENS TOPPED WITH ALMOND FLAKES DRIZZLED IN LEMON OIL,
ZUCCHINI FRITTI AND LARGE HOUSE SALADS FOR YOU ALL TO TUCK INTO AND ENJOY
...ALL THE TRIMMINGS TO COMPLETE THE PERFECT FEAST!

£15 PER PERSON

VEGETARIANS/VEGANS OR ANYONE WITH SPECIFIC DIETARY REQUIREMENTS ARE
WELCOME TO ORDER FROM OUR ALL DAY RESTAURANT MENU, CHOICES TO BE PRE-ORDERED.

OR

3 COURSE PARTY MENU

STARTERS

TERRA SICILIANA SHARING BOARDS THAT INCLUDES A SELECTION OF
ITALIAN CURED MEATS AND CHEESES, ARTICHOKES, SUN-DRIED TOMATOES
WITH FOCACCIA AND CONDIMENTS

MAINS

(TO BE PRE-ORDERED)

POLLO MILANESE- CHICKEN IN GOLDEN BREADCRUMBS, SERVED WITH HOUSE SALAD AND
POTATE ARROSTO

SPIGOLA ALLA SICILIANA- PAN FRIED SEA BASS FILLETS, WITH ROASTED GARLIC &
ROSEMARY POTATOES

HOME-MADE LASAGNA- FRESH LAYERS OF PASTA WITH SLOW COOKED BOLOGNESE SAUCE,
BAKED BÉCHAMEL, MOZZARELLA AND PARMESAN CHEESE

PASTA ALLA NORMA- PENNE PASTA, AUBERGINE IN A CREAM AND TOMATO SAUCE

RISOTTO FUNGI PORCINI & TRUFFLE OIL- ARBORIO RICE MUSHROOM, TRUFFLE OIL AND
PARMESAN

DESSERTS CAN BE CHOSEN ON THE DAY FROM OUR IN HOUSE SELECTION

THE 3 COURSE MENU IS £35 PER PERSON