



3 COURSE SET MENU £24.50

STARTERS

WARM FLATBREAD + DIPS | Taramasalata, Smoky Aubergine Baba Ganoush, Hummus + Basil Oil

TOMATO BRUSCHETTA | Grilled Bread, Cherry Tomatoes, Garlic, Oregano, Olive Oil, Basil

FUNGHI BRUSCHETTA | Grilled Bread, Pan Fried Mushrooms, Garlic Confit, Wine, Parsley, Mascarpone

CHILLI KING PRAWNS | Garlic Butter, Chilli Flakes, Crusty Bread [**Add £2**]

MAINS

PARMIGIANA DI MELANZANE [V] | Sliced Aubergines, Tomato Sugo, Pecorino + Smoked

Scamorza Cheese, Basil Oil, Rocket [Side order of Fries or Salad]

CHICKEN SOUVLAKI | Grilled Chicken Skewers, Oregano, Pilaf Rice, Greek Salad, Tzatziki + Flatbread

POLLO DI PARMA | Chicken Breast, Parma Ham, Mozzarella, White Wine, Rosemary Potatoes

LINGUINE AMATRICIANA | Pasta, Smoked Pancetta, Chilli, Onion, Tomato Sugo + Pecorino Cheese

PAPPARDELLE SALSAICCIA | Pasta, Italian Sausage, Porcini Mushrooms, Onions, Tomatoes, Cream, Parmesan

VESUVIUS PIZZA | Chorizo, Spicy 'Nduja Sausage, Tomato Sugo, Fior Di Latte Mozza, Parmesan + Chilli Jam

SALMONE PIZZA | Smoked Salmon, Fior Di Latte + Mascarpone Cheese, Balsamic, Peppery Rocket

DUCK PIZZA | Crispy Duck, Hoi-Sin Sauce, Smoked Cheese, Spring Onion + Cucumber

KLEFTIKO | Lamb Shank Oven Baked, Tomatoes, Red Wine, Onions, Herbs Set on Mint Mash [**Add £3**]

BRANZINO | Sea Bass Fillet with Olive Oil Mash + Dressed Spinach, Rocket + Friarielli Greens [**Add £3**]

DESSERTS

GELATO | SORBET Choose from a Selection of Gelato or Sorbet

BANOFFEE PIE | Homemade with Caramelised Almonds

ETON MESS SUNDAE [V] | Sticky Meringue, Mascarpone Gelato + Raspberries with Puree

LIMONCELLO TIRAMISU [V] | Limoncello + Lemon Tiramisu, Sponge Fingers, Lemon Mascarpone Cream

GIORGIOS BOOKING FORM

DATE DAY TIME

CONTACT NAME COMPANY NAME

TELEPHONE NO. E-MAIL

**3 COURSE MEALS £10 DEPOSIT PER PERSON
TO BE PAID WITH THIS BOOKING FORM
AT LEAST 2 WEEKS BEFORE PARTY DATE**

TOTAL MEALS x £24.50
DEPOSIT PAID
BALANCE DUE