



LITTLE ITALY



90 PER PERSON

Available for parties of two or more

An entertainment fee of £4.95 per person is included in your bill to support the talented performers who help create an unforgettable experience throughout your visit.

LITTLE ITALY

CHAPTER 1



CRISPY FOCACCIA

Freshly baked focaccia with Parmigiano cream & Italian truffle salami.

CALAMARI FRITTI

Crispy calamari with spicy marinara sauce.

IBERICO MEATBALLS

*San Marzano tomato marinara sauce,
topped with cheesy béchamel.*

CHAPTER 2



GRAIN-FED ANGUS RIB-EYE

Robata grilled 150-day grain-fed Angus Rib-Eye steak.

RIGATONI ALLA VODKA

*San Marzano tomato and vodka infused sauce,
crispy guanciale, rigatoni and Parmigiano.*

MASHED SWEET POTATO

WALDORF BEETROOT SALAD

CHAPTER 3



TIRAMISÙ

A discretionary service charge of 10% will be added to your bill.
If you have a food allergy or intolerance, please speak to a member of our team.



MANHATTAN



100 PER PERSON

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MANHATTAN

CHAPTER 1



CRISPY FOCACCIA

Freshly baked focaccia with Parmigiano cream & Italian truffle salami.

GAMBERONI AGLIO E OLIO

Buttery shrimps with garlic on toasted focaccia.

CHERRY-GLAZED RIBS

Slow-cooked spare ribs, pork crackling and pickled cherry peppers.

CHAPTER 2



NEW YORK STRIP

Robata grilled 150-day grain-fed striploin.

Add choice of sauce;

Peppercorn • Béarnaise • American mustard • Diane

BRANZINO CROCCANTE

Sautéed seabass fillet, spicy butter sauce and smoked aubergine croquette.

LEMON & GARLIC SPINACH

CRISPY POTATOES IN MARINARA SAUCE

CHAPTER 3



BAKED ALASKA

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THE BIG APPLE



135 PER PERSON

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THE BIG APPLE

CHAPTER 1



CRISPY FOCACCIA

Freshly baked focaccia with Parmigiano cream & Italian truffle salami.

LOUIS LOBSTER ROLL

Lobster, smoked mayo, garlic butter.

DUCK CAVATELLI

Handmade cavatelli pasta with slow-cooked duck ragu.

CHAPTER 2



CENTRE CUT TENDERLOIN

Robata grilled 350g grass-fed beef fillet.

Add choice of sauce;

Peppercorn • Béarnaise • American mustard • Diane

DOVER SOLE

Buttery sauce with caperberries and parsley.

CAESAR SALAD

CRISPY POTATOES WITH TRUFFLE & PARMESAN

CHAPTER 3



NUTCRACKER

Dark chocolate & raspberry mousse, redcurrent and winter berry.

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