

# Raffaello

*Prosecco Veneziano cocktail on arrival  
Grande Antipasti Divino, to share on platters*

*Italian hams, Salamis, Pate, Gorgonzola, Italian Cheeses,  
Pickles and Olives, served with wood fired sourdough bread*

*Main course, Chefs dishes of the day, choose one from a  
choice of meat, fish or homemade pasta (vegetarian) all main  
dishes served with appropriate sides*

*Dolce, your choice of today's homemade desserts*

£ **30** per person for 3 courses

## **Notes**

FOR ALL CHOICE COURSES A PREFERENCE FOR A SPECIFIC DISH CAN BE REQUESTED PRIOR TO YOUR EVENT (OPTIONAL) • ONCE MENU SELECTED, PLEASE GO TO OUR WINE LIST TO PRE ORDER WINE (OPTIONAL) • OR TRY ONE OF OUR WINE FLIGHTS 5 X 25ML OR 5 X 50ML, WITH A PERSONAL TASTING WITH NOTES INCLUDED • THE ENOTRIA ROOM CAN SEAT UP TO 14 GUESTS, EXCLUSIVE USE IS FOR A MINIMUM OF 8 GUESTS • FOR LARGER PARTIES YOU WILL BE SEATED IN OUR MAIN LOUNGE, FOR UP TO 40 GUESTS • THERE IS A 10% SERVICE FOR PARTIES OF 8 OR MORE, WHICH IS OF COURSE OPTIONAL