



Our Menu changes seasonally, as we only use our products at their best,
see below for a taster of what you can expect at your next event;

FESTINO MENU

A welcome cocktail - Shochu Mojito

Guided tour of our Cheese and Salumi maturation rooms

Hand-selected Italian Cheese accompanied with truffle honey and fruit marmalade

Salumi Artigianali served with antipasti with Black Truffle and Crema di Pecorino

Selection of Freshly baked bread, with Sardinian & Ligurian crisp bread

Grilled Ricotta, Roasted Vegetables e Pesto

Pasta di Gragnano with funghi porcini e black truffle

Selection of Pizzas, Taleggio, Nduja, Gorgonzola

Add ons

Beef Carpaccio with Lemon, Parmigiano DOP e Rocket salad + £2

Smoked tuna and swordfish carpaccio + £3

Fregola Sarda con Tuscan Fennel Sausage, Pecorino, Lemon & Parsley + £2

Porchetta Al Forno (Whole roast Porchetta Joint) + £5

Karaage– Japanese Fried Chicken served with Yuzukoshō Maio + £4

Sirloin Steak Tagliata, Rocket and Truffle Salt + £7

Drinks / Bottle

Craft Italian lager, Poretti £4

Prosecco Vaporetto, Veneto £24

Trebbiano (Bianco), Emilia Romagna £19.50

Sangiovese (Rosso), Emilia Romagna £19.50

Event time: 7pm - 11pm

£1800 (Min spend) based on 40 guests , Additional guest £45

Friendly Staff, exclusive private hire, candles, music, guaranteed fun all included

Capacity: 100 (standing)