MENU

AN AUTHENTIC

TASTE OF ITALY

Choose from our curated menus and cooking experiences, then personalize your occasion with a selection of exclusive enhancements — from our Limoncello Experience to live music, karaoke, a dedicated bar corner and more. Every detail is designed to make your time with us authentic, effortless and truly unforgettable.



PIZZA PARTY MENU

Margherita

Tomato, Fior di Latte & Fresh Basil

Sausage & Peppers

Italian Sausage & Roasted Peppers

Pistachio & Mortadella

Creamy Pistachio & Italian Mortadella

Buffalo

Fresh Seasonal Vegetables & Buffalo Mozzarella

Chef's Seasonal Creation

A signature pizza featuring the finest fresh seasonal ingredients

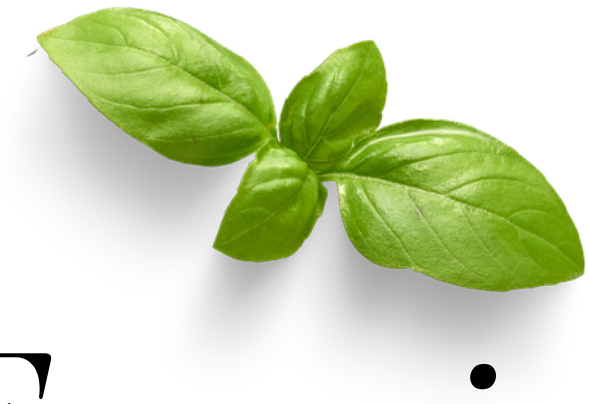
Dessert

Nutella Pizza



OUR WORKSHOP IS DESIGNED TO BE

Enjoyable



Whether you're an experienced cook or trying your hand at pizza making for the very first time

Engaging

Accessible to everyone.



BBQ MENU

Italian Charcuterie & Cheese Selection

A generous selection of fine Italian cured meats and artisan cheeses, served with freshly baked rustic country bread

Mixed Grilled Meats

A selection of premium cuts, expertly grilled over an open flame to enhance their natural flavours, accompanied by fresh seasonal vegetables

Beef Tagliata

Tender slices of premium grilled beef, served over a bed of peppery wild rocket and ripe cherry tomatoes, finished with delicate Parmesan shavings and a drizzle of extra virgin olive oil

Garden Selection

A selection of seasonal vegetables, fresh garden salad and golden oven-roasted potatoes, prepared to complement the grilled meats

Classic Tiramisù

Layers of delicate mascarpone cream and espresso-soaked Italian biscuits, finished with a fine dusting of cocoa





BBQ SEAFOOD MENU

Mediterranean Seafood Selection

A refined selection of the sea, featuring sautéed shellfish and tender grilled prawns, delicately seasoned with aromatic herbs and extra virgin olive oil

Daily Catch of the Day

A selection of the freshest local fish, grilled over an open flame and served with seasonal vegetables, enhancing the natural flavours of the Mediterranean



Crispy Calamari

Tender calamari, lightly fried to a delicate golden crisp, served with a selection of chargrilled and crispy seasonal vegetables

Sorrento Lemon Delight

A delicate lemon dessert, combining soft sponge, velvety lemon cream and a bright citrus finish



TRADITIONAL ITALIAN MENU



A Taste of Campania

A refined selection of traditional flavours: Caprese salad with ripe tomatoes and fresh mozzarella, delicate Provola rolls wrapped in fragrant lemon leaves, and toasted homemade country bread served alongside freshly baked bread

Pacchero al Ragù della Nonna

Handcrafted Paccheri pasta enveloped in a slow-cooked traditional ragù, prepared according to the timeless recipe of the Italian grandmother, with rich tomato sauce and the deep, comforting flavours of the finest ingredients

La Carne del Ragù

Tender cuts of beef, slowly simmered in the traditional ragù until rich and succulent, served with a selection of fresh seasonal vegetables

Classic Tiramisù

Layers of delicate mascarpone cream and espresso-soaked Italian biscuits, finished with a fine dusting of cocoa



BUFFET MENU

Chef's Welcome

A glass of Prosecco accompanied by a delicate Chef's amuse-bouche

Italian Bruschetta Selection

A selection of freshly toasted rustic bread, topped with vibrant seasonal ingredients and Mediterranean flavours

A Taste of Campania

A sharing selection of two signature pasta dishes, served at the centre of the table:
Nerano-Style Pasta Silky pasta with golden fried zucchini, creamy Provolone del Monaco and fresh basil, inspired by the iconic flavours of the Amalfi Coast
Scialatielli with Seafood Handcrafted Scialatielli pasta with a delicate selection of fresh seafood, cherry tomatoes, garlic and Mediterranean herbs

Swordfish Parmigiana

Delicate layers of swordfish, Mediterranean tomato sauce and melted cheese, baked to perfection for a refined interpretation of a traditional Southern Italian classic



Sorrento Lemon Delight

A delicate lemon dessert, combining soft sponge, velvety lemon cream and a bright citrus finish



ENHANCE YOUR EXPERIENCE

Make your experience even more special with our exclusive add-ons.



LIMONCELLO EXPERIENCE

Enhance your Cooking Class experience — whether Pizza Making or Traditional Italian Cooking — with an exclusive Limoncello Experience.
Discover the traditional art of making authentic Italian limoncello and learn the secrets behind this iconic Southern Italian liqueur. At the end of the experience, each guest will receive a personal bottle of homemade limoncello to take home, as a special souvenir of their Italian culinary experience.

KARAOKE & LIMONCELLO SPRITZ

Add a touch of fun to your evening with a private karaoke experience, accompanied by a refreshing Limoncello Spritz for each guest.

PRIVATE BAR CORNER

A dedicated bar corner featuring a selection of refreshing drinks and Prosecco, creating the perfect setting for a relaxed and convivial experience.

LIVE MUSIC

Enjoy an elegant live performance by **Mario Generali & Paola Forleo**, including professional sound equipment and musical entertainment throughout your event.

A NOTE FROM
OUR KITCHEN

We believe in cooking with the seasons. For this reason, our menu is prepared exclusively with fresh, high-quality ingredients and may vary according to seasonal availability. The selection of starters, side dishes and fresh fruit may change from time to time, allowing us to offer the best ingredients available each season.

