VINO.VITA.

GROUP PRE-ORDER MENU

DESIGNED FOR PRIVATE & SEMI-PRIVATE AREAS

Choose your preferred dishes, or let our Events Team tailor a package to suit your event.

Available for groups of 10 to 150 guests

Minimum spend may apply.

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HOW OUR GROUP MENU WORKS

Our group pre-order menu is designed for buffet-style sharing. Prices are shown per board, tray, pizza or whole dessert rather than per person.
Choose your preferred dishes and our Events Team will recommend suitable quantities and serving times according to your guest numbers, budget and complete menu.

SERVING GUIDE

OPTIONAL HOUSE WELCOME DRINK

Add one house welcome drink per guest for £7.50. A mixed selection of house wine, house sparkling wine, selected bottled beer, non-alcoholic options and soft drinks will be prepared for your group.

SHARING BOARDS

Served on arrival as light sharing nibbles. The Grandissimo Board serves approximately 8–10 guests, while the Vegan Board serves approximately 4–6 guests.

PASTA & MAIN TRAYS

Each tray contains approximately six restaurant portions and will usually serve 10–12 guests when included as part of a wider buffet.

PIZZA BUFFET

Each pizza is cut into eight slices. Final quantities will be tailored to your guest numbers, selected dishes, buffet format and budget.

DESSERTS

Whole desserts provide approximately 18–20 portions, depending on the selected dessert.

Serving guides are approximate.
Final quantities will be recommended according to your guest numbers and complete menu.

STARTERS & PASTA

ON ARRIVAL / STARTERS

Grandissimo Board **£69**

A large sharing board with Italian cured meats, Italian cheeses, dips and light bites. Meats and cheeses are served separately on the board, with bread served on the side.

Light nibbles for approximately 8–10 guests.

Vegan Board **£39**

A plant-based selection of vegetables, dips, and vegan-friendly items.

Light nibbles for approximately 4–6 guests.

Insalata all'Italiana **£30**

Insalata all'Italiana – Group Serving
Mixed leaves, tomatoes and cucumber.
ortions. Vegan and gluten-free without cheese. Cheese can be added on request.

Approximately 10 side portions.

PASTA & MAIN TRAYS

Lasagne alla Bolognese **£120**

Slow-cooked ragù, cheese and pasta sheets.

Parmigiana di Melanzane **£100**

Aubergine, tomato sauce and cheese. Vegetarian and gluten-free.

Penne all'Arrabbiata **£70**

Tomato, black olives and red chillies. Vegan.

Penne alla Crema di Funghi **£85**

Creamy mushroom sauce, herbs and truffle oil. Vegetarian.

Penne con la Salsiccia **£80**

Rich Italian pork sausage sauce.

ADD-ONS

Freshly Baked Focaccia	£2.95
Gluten-Free Bread	£5.95

WELCOME DRINK ADD-ON

£7.50 per person

Add one house welcome drink per guest.
A mixed selection of house wine, house sparkling wine, selected bottled beer, non-alcoholic options and soft drinks will be prepared for your group.

Serving guides are approximate.
Final quantities will be recommended according to your guest numbers and complete menu.

PIZZA & DESSERTS

PIZZA BUFFET

Margherita **£11.95**
Tomato sauce and fior di latte mozzarella.

Margherita Gluten-Free **£11.95**
Gluten-free pizza base.

Margherita with Parma Ham **£15.35**
Classic Margherita topped with Parma ham.

Spicy Venison Salami Pizza **£16.95**
Venison salami, tomato sauce, fior di latte mozzarella, aleppo pepper

Vegana **£15.95**
Marinated vegetables, black olives, tomato sauce, fior di latte mozzarella

Ortolana **£15.95**
Marinated vegetables, black olives, tomato sauce, fior di latte mozzarella

Each pizza is cut into eight slices. Final quantities will be recommended according to your guest numbers, selected menu, buffet format and budget.

WHOLE DESSERTS

Tiramisù **£45**
Approximately 18 portions.

Chocolate Truffle Brownie Torte **£50**
Vegan and gluten-free. Approximately 18 portions.

Torta della Nonna **£45**
Italian pastry cream and lemon. Approximately 18 portions.

Torta Di Mele **£85**
Tuscan apple cake, marscapone cream. Approximately 20 portions.

Martinucci Amaretto Cake **£65**
Tuscan apple cake, marscapone cream. Approximately 20 portions.

YOUR FINAL PRE-ORDER

Choose your dishes and share your guest numbers and dietary requirements. Our Events Team will recommend quantities and confirm your final pre-order and serving times.

PLEASE NOTE

DIETARY REQUIREMENTS & ALLERGIES

We will always do our best to accommodate dietary requirements. Vegan, vegetarian and gluten-free options are available where possible.
Please note that, as we operate a small kitchen where all dishes are prepared and cooked in the same environment, we cannot guarantee a completely allergen-free setting due to the risk of cross-contamination.

A discretionary 12.5% service charge will be added to the final bill for dine-in events..