

BANCHETTO SET MENU

2 courses
£26.95

3 courses
£32.95

ANTIPASTI

BRUSCHETTA {VG}

Sun-dried tomato purée on rustic bread topped with chopped marinated Heritage tomato, basil & garlic

SEAFOOD CATCH

Lightly battered & fried whitebait, mussels, prawns, squid and courgette served with our house made tartare sauce

ARANCINI

Breaded crispy hand shaped rice balls filled with bolognese & peas served on Napoli sauce

MAINS

RIGATONI ALFREDO

Chunks of chicken in a creamy seasoned sauce of garlic, onion, mushrooms, egg yolk, black pepper, parmesan & parsley

BRANZINO {GF} £5

Seabass fillets, crushed potato & sautéed spinach with a caper, lemon & garlic sauce on the side

HAWAII

San Marzano Tomato sauce, Fior di Latte, Pineapple, Prosciutto Cotto & mixed mushrooms
{VEGAN CHEESE AVAILABLE}
{GF BASE £3.50}

AMERICANO HOT

San Marzano Tomato sauce, Fior di Latte, Pepperoni, bell peppers & jalapeños
{VEGAN CHEESE AVAILABLE}
{GF BASE £3.50}

POLLO ALLA MILANESE

Pan-fried chicken breast in seasoned breadcrumbs served with spaghetti in Napoli sauce
Swap to Bolognese / Carbonara sauce extra £3

RISOTTO VERDURE {V/GF}

Arborio rice with seasonal vegetables Broccoli, Asparagus, Spring onion and Courgettes

SPAGHETTI BOLOGNESE

Our house made, slow cooked traditional seasoned mince beef Ragù

CHICKEN CEASER SALAD

Chargrilled chicken breast, baby gem lettuce, croutons, anchovy fillets, boiled free range egg, parmesan; finished with our house made Caesar dressing

SPAGHETTI POLPETTE

Our house made Beef meatballs, mushrooms & caramelised onions in our slow simmered Napoli sauce

VEGETARIANA

San Marzano Tomato sauce, Fior di Latte, Courgette, Aubergine & mixed mushrooms
{VEGAN CHEESE AVAILABLE}
{GF BASE £3.50}

SPAGHETTI CARBONARA

Pancetta, egg yolk, Parmesan & black pepper in a rich, creamy sauce

LA MUCCA

San Marzano Tomato sauce, Fior di Latte, Bresaola, fresh Burrata, Parmesan, drizzled with a rocket salsa verde

DOLCE

TIRAMISÙ

Savoiardi biscuit soaked in Amaretto & fresh espresso layered with rich mascarpone cream, dusted with cocoa

AFFOGATO {GF}

Vanilla gelato, drowned with hot espresso & Kahlúa

SORBET {GF} {VG}

Seasonal flavour - Alphonso Mango

Follow us on Instagram, Facebook & Tik Tok @mio.mosaic and share your experience by tagging us.

A discretionary 12.5% service charge will be added to all bills. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however, we are unable to provide information on other allergens.

COCKTAILS

SOX ON THE BEACH 12.5
Vodka, Peach Schnapps, Orange & Cranberry Juice

MOJITO 12.5
White Rum, Lime, Sugar, Mint & Soda

COSMOPOLITAN 12.5
Triple Sec, Vodka, Lime & Cranberry Juice

LONG ISLAND ICED TEA 13.5
Gin, Vodka, Tequila, Triple sec, White Rum, Lime Juice topped with a splash of Coke

TEQUILA SUNRISE 12.5
Tequila, Orange Juice & Dash of Grenadine

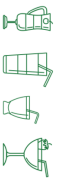
APEROL SPRITZ 12.5
Italy's favourite cocktail! Prosecco, Aperol & Soda

PIMMS CUP 12.5
Pimms & Gin, topped up with lemonade

BLUE SKY 12.5
Vodka, White Rum, Malibu, Blue Curaçao & Apple Juice

BONESTAR MARTINI 14
Vodka, vanilla syrup, passion fruit liqueur, accompanied with a chilled shot glass of Prosecco

MARGARITA 12
Tequila, Triple Sec & Lime Make it Spicy  extra 1



MOCKTAILS

VIRGIN MOJITO 7.5
Choose your favourite flavour:
Classic, Strawberry, Peach or Passionfruit

BLUE LAGOON 7.5
Blue Curaçao, Coconut Syrup, Soda, Lemon Juice

TEA & COFFEE AVAILABLE

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BEVERAGES

SOFT DRINKS

FIZZY DRINKS
Coca Cola, Diet Coke, Coke Zero, Sprite Zero, Fanta Orange

Bundaberg Ginger Beer
4

Fresh Orange Juice
5

Still / Sparkling Water
4

SPARKLING WINE

Prosecco Began de Eto (11.5% abv)
Richly fruity with flowery, delicate fragrance

Bellini
11

Limorello Cooler
11

Deluxe Bellini
13

Prosecco with a splash of peach puree

BEER & CIDER

Peroni (5.1% abv) 330ml
5.5

Corona Extra (4.5% abv) 330ml
5.5

San Miguel Zero Alcohol 330ml
5

Kopparberg Cider (4.5% abv) 500ml
6.5

Magners Cider (4.5% abv) 568ml
6.5

Apple

DRAUGHT BEER

Bitra Moretti (4.6% abv) 1/2 Pint, 1 Pint
5/7/7.5

SPIRITS

25ml premium liqueur (inc. mixers) from 8.5
50ml premium liqueur (inc. mixers) from 11
single standard shots from 4.5
(10 shots offer 40)

WHITE WINE

Angelo Grillo, Sicilia, (12% abv)
Stone fruits and crisp green apples, combined with a fresh acidity and soft, round texture

Arkeno Sauvignon Blanc, Chile, (12% abv)
Elegant yellow colour with vibrant greenish hues. The nose offers tantalising tropical fruit aromas & white flowers.

Prima Pietra Pinot grigio, Veneto, (12.5% abv)
Classic fruity aroma, crisp with a dry finish

Picpoul de Pinet Beauvignac, (13% abv)
Elegant aromas of citrus & white flowers. Mineral palate ideally suited to seafood

Rose Wine

Pieno Sud Rosato - Puglia (13% abv)
A refreshing rose with notes of red fruits & orange blossom

Conde Valdemar Rioja Rosé Bodega Valdemar, (13% abv)
Aromas of red fruits - subtle floral notes of violet petals

Red Wine

Angelo Nero d'Avola, Sicilia, (13% abv)
Fresh, juicy red from the Sicily's greatest red grape; spicy, succulent & berry-fruited

Morandé Pinonero, Merlot Reserva, Chile, (13.5% abv)
A round, voluptuous Merlot with plum & wild blackberry aromas, juicy & smooth

La Piuma Chianti, Tuscany, (13% abv)
Pleasantly lingering with soft, smooth feel; full of red berries

Corralillo Pinot Noir, Organic, Chile, (13.5% abv)
A vibrant & lively nose that brims with berry, fruit & spices

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Super Full Menu.com Washable and Longlasting

