

GROUP DINNER MENU 2023

GRATO 9 KENSINGTON SQUARE
LONDON W8 5EP

APERITIVO

Glass of Prosecco or Bollinger Champagne NV
Prosecco £9.00 / Champagne £19.00 per person

NOCELLARA OLIVES

PIATTI PLATTERS (SHARED)

Bruschetta v
Burrata di Puglia gf v
Affettati Misti n

PASTA (SECOND COURSE)

Rigatoni Salciccia kale, san marzano sugo, pecorino
(veg./vegan/gf option available on request)
Handmade Tagliolini Truffle Pasta Fresh Black Truffle v
(Truffle Supplement +£25.00)

COTTI (MAIN COURSE)

Sea Bream celeriac puree
Veal Milanese gf
Risotto Wild Mushrooms v gf (vegan option on request)
(Add Fresh Black Truffle Supplement +£25.00)

CONTORNI (SHARED SIDES)

Pink fur apple potatoes & Sprouting Broccoli

DOLCI

Tiramisu n
Blood Orange Polenta Cake n

**Pasta/Cotti (Main Course) selections with guest name to be confirmed 48 hours prior.

A non refundable deposit of £30 per person mandatory 7 days prior to confirm reservation

Beverages or alcohol not included, any additional food or beverage to be charged.

We request advance notification for any guests who may have allergies or dietary restrictions.

Group Service Charge 15% gf gluten free, v vegetarian, n nuts/nut trace

www.gratolondon.com

