

FIUME

# Event Menus

Circus West, Battersea Power Station SW8 5BN

# Menu Guidelines

Parties of up to 30 guests should pre-order from one of the group menus with a table plan

Parties of 31 and above should select one starter, one main course and one dessert for the entire party

All dietary requirements are catered for separately

Pre-orders are due 1 week prior to the event date

We recommend 2-3 canapes per person ahead of a dinner or 6-8 for a standing reception

# Group Menu A

£45 per person

Puglian burrata, roast butternut squash purée, pumpkin seeds 390 kcal (V)

Grilled mackerel, pickled shallot, salsa verde 577 kcal

Spicy chicken meatballs, grilled sourdough 512 kcal

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Burrata & ricotta cheese Tortelli 841 kcal (V)

Chicken supreme, pumpkin mash & cavolo nero 638 kcal

Stuffed aubergine, tomato sauce, vegan cheese 169 kcal (Ve)

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Marsala tiramisu 400 kcal (V)

Citrus pannacotta, orange segments 438 kcal

Sorbets and ice cream (Ve)

# Group Menu B

£60 per person

Octopus, spicy lentils' stew 355 kcal

Aubergine crochè, grana Padano dip 1020 kcal (V)

Vitello tonnato, pickled beetroot and tonnata sauce 348 kcal

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Lamb cutlets, cavolo nero and roast potatoes 1144 kcal

Cod puttanesca style (tomatoes, capers and olives) 199 kcal

Orecchiette, cavolo nero, chili and breadcrumbs 527 kcal (V)

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Marsala tiramisu 400 kcal (V)

Caprese chocolate cake, vanilla ice cream 939 kcal (V)

Baba al limoncello, mascarpone cream 439 kcal

# For the Table

## Nibbles

Nocellara olives (Ve) £4.50

Italian bread, Puglian extra virgin olive oil (Ve)  
£5.00

## Side Dishes

Mixed leaf salad, tomatoes (Ve) £6.50

Rocket & Parmesan salad £6.50

Roast potatoes, rosemary & garlic (Ve) £6.50

Cavolo Nero, garlic & chilli (V) £6.50

Polenta fritta (Ve) £6.50

# Canapés & Bowl Food

## Canapés & Cicchetti

Beef carpaccio £3.00

Pizzette trio; Margherita / Pepper & olives / Tuna & onion  
£3.00

Tomato & mozzarella arancini £3.00

Aubergine crochette £3.00

Mini lemon panna cotta £3.00

Mini tiramisu £3.00

Mini apple tart £3.00

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Culatello cured ham, carasau bread & melon £6.50

Fried Cornish calamari £8.00

Prawns, asparagus, salmoriglio £10.50

## Bowl Food

Pappa al pomodoro & stracciatella (V) £7.00

Tuna tartare & avocado £9.00

Mushroom risotto (V) £9.00

Penne veal ragout £8.50

Fregola, mussels, peas & broad beans £10.00

## Pinsa Selection

Margherita pinsa (V) £9.00

Gorgonzola & nduja pinsa £16.50

Wild mushroom pinsa £18.50

*Kindly note we prepare these fresh and can only produce 6 at a time  
from our pizza oven.*

# Events Wine List



## Champagne & Sparkling Wines

Prosecco, Le Dolci Colline, Veneto £39.50

Lambrusco, Otello, Emilia-Romagna £50

Lanson Brut, Champagne £74

Nyetimber Classic Cuvee, Sussex £75

Franciacorta Extra Brut, Millesimato,  
Compagnoni, Lombardy £85

Nyetimber Blanc de Blanc, Sussex £110

Lanson Brut Rose, Champagne £120

Lauren Perrier Cuvee Rose, Champagne £135

## White Wines

Roero Alasia, Piedmont £26.00

Pinot Grigio, Cavit, Trentino £30

Gavi di Gavi, Alasia, Piedmont £38

Vermentino, Tarra Noa, Sardinia £42

Otto Pra, Soave, Veneto £45

Ribolla Gialla, Vidussi, Friuli £48

Greco di Tufo, Villa Raiano, Campania £55

Etna Bianco, Sicily £58

Manna Schweizer, Franz Haas, Trentino £93

## Red Wines

Merlot Sanvigilio, Trevenezie, Veneto £26

Aglianico, Vesevo, Campania £35.50

Susumaniello, Serranova, Apulia £36.50

Versante Primitivo, Vallone £38

Nebbiolo Alasia, Piedmont £38.50

Curva Minore, Pianogrillo, Sicily £48

Pra Valpolicella, Morandina, Veneto £65

Taurasi, Vesevo, Campania £85

Chianti Classico, Il Grigio, Tuscany £90

*This is a sample list only, subject to change, we advise selecting wines closer to the event date to ensure stock availability.*

*Should you be looking for a specific wine then our Bar Manager will be delighted to assist.*

*Beers, spirits, soft drinks prices available on request*