

# The FUEGO PARTY

## MENU

2 COURSE  
£26.90<sup>PP</sup>

3 COURSE  
£32.90<sup>PP</sup>

A deposit of £10 per person is required to confirm your booking. Confirmed numbers and menu pre-orders to be provided one week prior to your reservation to

[bookings@fuegoworchester.co.uk](mailto:bookings@fuegoworchester.co.uk)

Cancellations are to be made up to one week prior to your booking, otherwise deposits are non-returnable.

10% surcharge will be added to tables of 8 or more.

## SMALL PLATES

Classic tomato bruschetta **VE**

Burrata, Fire Roasted piquillo peppers, shallots & basil oil

Crispy halloumi fritters, smoked chilli jam **V**

Portuguese piri piri chicken wings, piri piri spices, hot chilli sauce

Garlic & chilli prawns

Garlic pizzetta, parsley, sea salt & olive oil **V**

Crispy Calamari, Aioli & Lemon

## MAINS

all served with fries

Linguine Pescatore served with Crab, Mussells & garlic King Prawns

Grilled halloumi skewers with Greek salad, chilli Jam & tzatziki **V**

Souvlaki, chargrilled marinated lamb skewers, tzatziki, Greek salad

Beef Lasagne served with crusty bread, rocket & Parmesan salad

Marinated chicken Gyros with salad & tzatziki

10oz Sirloin Steak, Rocket & Parmesan Salad, Shitake mushrooms, shallot & thyme jus **£6 Supplement**

## DESSERTS

SICILIAN GELATO  
Authentic house-made italian gelato - Ask for flavours

RASPBERRY & CHOCOLATE BROWNIE  
Vanilla ice cream

COOKIE DOUGH AL FORNO  
Warm chocolate chip cookie with soft dough middle, chocolate sauce & vanilla ice cream

FUEGO TIRAMISU  
Our secret 3rd generation recipe

BURNT BASQUE CHEESECAKE  
Vanilla ice cream

## PIZZA

MARGHERITA - fior di latte or Buffalo Mozzarella, parmesan, fresh basil \*

AGRO DOLCE - fior di latte, friarielli, goat's cheese, onion chutney **V**

DIAVOLA - Fior Di Latte, Spicy Salami, Fresh Chilli, Red Onion, Feta Cheese, Oregano

BOLOGNA - Beef Ragù, Fior Di Latte, Scamorza, Parmesan, Fresh Basil

FUNGHI - Chestnut mushrooms, black truffle base, fior di latte, parmesan \*

SALUMI - salami Napoli, fior di latte, mozzarella, fresh basil

FUEGO - fior di latte, spicy nduja, chilli, fresh basil

NAPOLI - fior di latte, anchovies, capers, olives

GENOVESE - fior di latte, chicken, courgettes, sun-dried tomato, green pesto

ORTOLANA - vegan cheese, artichokes, peppers, red onions, grilled courgettes, aubergine, oregano **VE**

SICILIANA - Crispy aubergine, bocconcini mozzarella, sun blushed tomatoes, pesto, parmesan shavings

Allergies - Some of our menu items contain allergens including: gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. All our dishes are prepared and cooked in kitchens where allergen ingredients are commonly used. Please ask a member of the team for more allergen information. This offer can be withdrawn at any time, at our discretion. Your booking will last 2.5 hours, after which we will require the table.

\* Our parmesan, gorgonzola and provolone are not vegetarian. Please let us know if you would like these toppings removed and replaced with vegetarian parmesan.

