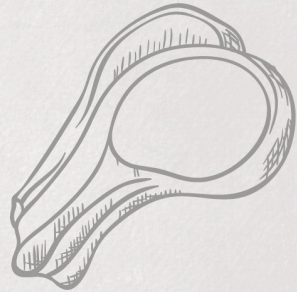
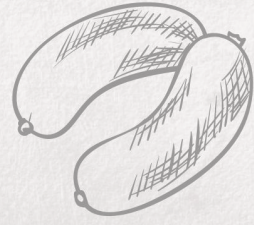


Beef



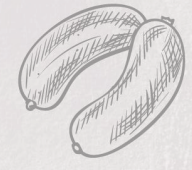
PORK



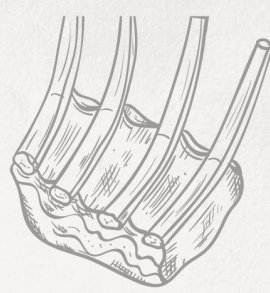
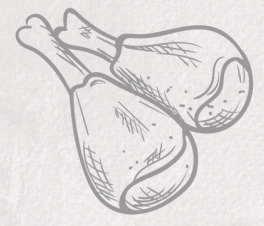
SUNDAY

lunch menu;

Lamb



BBQ



MEAT



★ SUNDAY LUNCH MENU ★

❖ 1 COURSE £16.95 2 COURSES £19.95 3 COURSES - £22.95 ❖

Available Sunday 11.30am-7.00pm

★ STARTERS ★

BRUSCHETTA » Cherry tomatoes marinated in garlic, basil and olive oil served on crispy bread
INSALATA CAPRESE » Vine tomatoes, mozzarella cheese and basil dressing
SMOKED SALMON PRAWN MARIE ROSE » Smoked Salmon & Prawn in a spicy marie rose dressing
ARANCINE DI RISO » Classic Italian Rice Balls, stuffed with beef & pork meat, on base of spicy tomato basil sauce.

LATTERINI FRITTI » Whitebait covered in breadcrumbs, fried and served with salad and tartar sauce.

CALAMARI FRITTI » Fried calamari served with tartare sauce & garnish salad

CHICKEN LIVER PÂTÉ » served with crusty bread, a garnish of salad and home-made chutney

FISH CAKE » Home-made fish cake served with tartar or sweet chilli sauce and garnish salad

★★ MAINS ★★

✓ **PENNE ARRABBIATA** » Penne pasta served with garlic, chilli and tomato sauce

✓ **TRADITIONAL LASAGNE AL FORNO** » served with garlic bread

✓ **CHICKEN MILANESE** » on a bed of spaghetti Napoli

✓ **CHICKEN STROGANOFF** » Strips of chicken fillet cooked in cream, brandy, French mustard and mushroom sauce served with rice

✓ **PIZZA DIAVOLA** » Tomato sauce, mozzarella, spicy salami, chicken, onions, peppers and chilli

✓ **SEABASS & GAMBERONI** » Single fillet of sea bass served with creamy prawn sauce and seasonal vegetables

✓ **RAVIOLI CON SPINACI** » Ravioli filled with Spinach & Ricotta cheese, in a creamy tomato sauce.

✓ **FETTUCINE CARBONARA** » Cooked with egg yolk, double cream, bacon, cracked black pepper and chopped parsley

✓ **POLLO DIANE** » Pollo Diane chicken breast cooked with onions, mushrooms & French mustard, finished with cream

✓ **BBQ PIZZA** » Barbeque base with mozzarella, grilled chicken, crispy bacon, onions, and mixed peppers

✓ **GARLIC & HERB GRILLED SALMON** » with root vegetable mash & spicy tomato basil sauce

... CHOICE OF MEATS ...

ENJOY A DELICIOUS SUNDAY ROAST SERVED WITH CRISPY ROAST POTATOES, YORKSHIRE PUDDING, VEGETABLES AND GRAVY.

TOPSIDE OF BEEF
ROASTED CHICKEN

LAMB
LOIN OF PORK

★★★ DESSERT ★★★

HOMEMADE TIRAMISU

» Savoirdi biscuits soaked in coffee and marsala wine, laid in mascarpone cheese topped with cocoa powder »

HOME MADE CREME BRULEE

» Crème Brûlée, a classic French dessert that will transport your taste buds to a realm of pure decadence. »

CHOCOLATE BROWNIE (GF)

» Warm chocolate brownie served with a scoop of Italian vanilla ice cream and cream. »