

Sunday Roast Menu

£10.95 pp 1pm-3.30pm

£13.95 pp 3.30pm onwards

Add a 3rd Course for only £3.95

STARTERS

Chunky Minestrone (v) Or soup of the day

Served with a slice of thick Italian bread & butter.

Bruschetta Romana (v)

Toasted Italian bread topped with a marinade of chopped vine tomatoes, Garlic, basil, extra virgin olive oil & finely chopped red onions.

Arancini di Riso (v)

Golden fried balls of rice in breadcrumbs filled with mozzarella, basil & peas.

Parma Caprese salad (v)

Parma ham with fresh baby mozzarella, slices of vine tomatoes fresh basil leaves & rocket salad drizzled with olive oil & balsamic dressing.

Funghi Farciti £1.50 ex

Mushrooms stuffed with cheese, ham, onions and herbs, dressed in breadcrumbs, deep fried & served with garlic mayonnaise.

Gamberoni Piccante £1.95 ex

King prawns cooked in extra virgin olive oil, white wine, crushed garlic, fresh herbs and chilli. Served with a slice of garlic bread.

Pate Della Casa

Made with chicken & duck liver, onions, garlic, fresh herbs & sherry then blended with cream.

Garnished with warm toast & crispy salad.

Polpettine Piccante

Small tender spicy beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & fresh herbs. Served with a slice of garlic bread.

Cozze A Zuppa

Mussels cooked with finely chopped onions, garlic, black pepper, parsley, white wine served in either a tomato or cream sauce.

Food Allergies & Intolerances - Before ordering please inform our Restaurant Manager about your requirements

MAINS

SUNDAY ROAST

Chefs roast of the day served with all the trimmings. Please ask your waiter for today's option.

Bistecca Di Manzo £5.95 Ex

Char-Grilled prime Scotch Sirloin steak grilled to your taste, served with salad and crispy fries.

Veal Al Limone £2.95 Ex

Medallions of Veal lightly floured, pan fried in olive oil, flamed with white wine, lemon juice, a touch of butter & sprinkled with parsley, served with lemon slices, roast potatoes & seasonal veg.

Pollo Pepperonata £1.50 Ex

Chicken breast slowly oven baked in a tomato sauce with peppers, mushroom, onion, basil, white wine and garlic. Served with baby potatoes and vegetables.

Spigola Alla Griglia (Fillet of sea bass)

Pan-seared fillet of sea bass served on a bed of mixed salad leaves topped with lemon, white wine & parsley sauce. Served with baby potatoes.

Pollo Stroganoff

Strips of chicken breast sautéed in butter with onions, mustard, mushrooms, red wine & a hint of garlic flamed with brandy then blended with demi-glace sauce & cream served on a bed of rice.

Home made Burger

Char-grilled beef burger topped with cheese, served in a soft bun with salad leaves, slices of tomato and served with crispy fries.

Lasagne al Forno

Oven baked to perfection!

Spaghetti Marinara £2.95 Ex

Spaghetti tossed with a selection of fresh sea food, squid, king prawns & mussels blended with white wine, chilli, garlic, fresh herbs & tomato sauce.

Penne Principessa

Penne pasta tossed in a sauce made with fillet of chicken breast, Parma ham, white wine, petit pois, fresh tomatoes, garlic, basil and cream.

Pizza Margherita (v)

Stone baked pizza with cheese & tomato. Extra toppings meat £1.95, vegetables £1.

Risotto al broccoli (v)

Arborio rice cooked with sprouting broccoli, asparagus, a touch of cream & parmesan.

