



## EASTER DAY LUNCH

Garlic bread



Paccheri (large pasta tubes) fresh tomato, best olive oil, and buffalo mozzarella V

John Ross Jr smoked salmon and Atlantic prawns with cocktail sauce

Fresh baked asparagus served with butter and parmesan V

Calamari fritti served with homemade tartar sauce

Insalata Tricolore – avocado, tomato & mozzarella drizzled with olive oil, balsamic and homemade pesto V

Best Parma ham with melon

Homemade cream of fresh cauliflower soup topped with crispy onion V



Topside of veal rolled and stuffed with mixed herbs frittata served in a delicate wine sauce

Welsh leg of lamb slow roasted with fresh peppers, red wine and onion

Cornish hake pizzaiola – fresh tomato, olives, garlic and white wine

Medallions of pork fillet pan fried in brandy and wine finished in a balsamic reduction

Chicken breast with fresh chilli, garlic, rosemary and tobasco served with rice OR  
Milanese - coated in breadcrumbs lightly fried and served with homemade chips

Duo of Carlo's handmade raviolis V

Porcini mushroom with cream of white truffle AND spinach, ricotta and mascarpone

Mediterranean seafood risotto

Medley of fresh seasonal vegetables and roasted potatoes or salad



Panna cotta al caramello

Rich dark chocolate mousse with caramelised orange peel

Classic Italian tiramisú with espresso and mascarpone

Homemade meringue with fruits of the forest and Chantilly cream

La Cassata – our homemade ice cream gateau

Mixed fruit sorbet



£28.50 per person

(a discretionary 10% service charge will be added to your bill – children half price)