



EASTER DAY LUNCH

Garlic bread



Paccheri (large pasta tubes) four cheeses, fresh spinach and a touch of cream V

John Ross Jr smoked salmon and Atlantic prawns with cocktail sauce

Fresh baked asparagus served with homemade hollandaise sauce V

Frittura of fresh fish of the day, calamari and whitebait served with homemade tartar sauce

Burrata (creamy mozzarella), fresh rocket and roasted peppers salad V

Best Parma ham with melon

Our homemade chicken liver and pork paté served with warm toast and caramelised onion

Homemade cream of fresh cauliflower soup topped with crispy onion V



'La Porchetta' - free range roast loin of pork rolled and stuffed with Italian sausage meat

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

Baked fillet of seabass topped with fine herbs, crusted potato drizzled with lemon scented olive oil

Escalope of veal pizzaiola – fresh tomato, olives, capers, garlic and white wine

Chicken breast rolled & stuffed with parma ham & taleggio cheese with a cream and paprika sauce 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

Ligurian style Bouillabaisse (fresh white fish stew) served with garlic scented toasted bread

Medley of fresh seasonal vegetables and roasted potatoes or salad



Panna cotta with a mixed berry coulis

Rich dark chocolate mousse with caramelised orange peel

Classic Italian tiramisú with espresso and mascarpone

Homemade meringue with fresh strawberries and Chantilly cream

Lime and mascarpone cheesecake

Fresh fruit salad with zabaglione sauce

Selection of homemade Italian ice cream or sorbet

(chocolate, cinnamon, strawberry, vanilla, lemon or raspberry)



£28.50 per person

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