



SATURDAY AND SUNDAY LUNCH MENU

Garlic Bread & Olives on arrival

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Mozzarella in carrozza – coated in breadcrumbs, lightly fried served with a warm spicy tomato sauce V

Avocado and crispy bacon

Cream of pea soup with Italian speck (optional) V

Roasted peppers bagna cauda – (if you like anchovies, garlic & olive oil it's a must)

Troffie alla Genovese – troffie pasta with green beans, pesto, potato and pine nuts V

Atlantic prawns salad dressed with cocktail sauce

Parma ham and melon

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La Porchetta – roasted pork loin rolled and stuffed with our homemade sausage served with spiced apple sauce

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

Brasato of Scottish rump steak slow roasted in herbs & Chianti wine served with soft polenta

Breast of chicken funghi e asparagi – white wine, cream, mushroom and asparagus sauce OR

Milanese – coated in breadcrumbs and served with homemade chips

Frittura of calamari, tiger prawns and zucchini served with homemade chips

Homemade fresh pasta beef lasagne

Pumpkin and leek tart on a bed of mixed leaves served with homemade chips V

Served with a medley of fresh vegetables and roasted potatoes or mixed salad

Homemade meringue, Chantilly cream and fresh fruit

Carpaccio of fresh pineapple with a caramel and grand marnier sauce

Traditional mascarpone and espresso tiramisú

Crêpe suzette

Rich dark chocolate mousse

Sicilian lemon and mascarpone cheesecake

2 courses £18.95

3 courses £21.95

(Children half price. A discretionary 10% service charge will be added to the final bill)