



SATURDAY AND SUNDAY LUNCH MENU

Garlic Bread & Olives on arrival

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Fresh asparagus wrapped in Parma ham (optional) baked with butter and parmesan V

Antipasti of Italian hams, salamis and sundried tomatoes

Tiger prawn fritti coated in breadcrumbs lightly fried served with homemade tartar sauce

Atlantic prawns and melon dressed with cocktail sauce

Insalata tricolore – tomato, mozzarella and avocado drizzled with homemade pesto V

Crespelle – crepe filled with Italian roasted ham and Fontina cheese baked in a creamy sauce

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

Polpette boscaiola – prime scotch meatballs, red wine, mushrooms and demi glace

Lamb abbacchio – leg of lamb slow roasted with fresh peppers, onion and red wine

Breast of chicken with white wine, cream and mushroom sauce OR

Milanese coated in breadcrumbs served with homemade chips

Cornish fillet of seabass in crostata – topped with fine herbs and crusted potato

Escalope of veal Saltimbocca – topped with parma ham and sage

Handmade ricotta gnocchi with bolognese

Handmade fresh pasta New Forest porcini lasagne V

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

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Oranges in caramel and grand marnier

Panna Cotta

Zabaglione semi freddo

Homemade meringue, Chantilly cream and fresh fruit

Selection of Italian ice-cream

Classic espresso and mascarpone tiramisú

2 courses £18.95

3 courses £21.95

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