

SUNDAY

MIDDAY UNTIL 5PM * STARTER & MAIN COURSE £24.95 * ADD DESSERT FOR £5

ANTIPASTO

BRUSCHETTA POMODORI E ZUCCHINE (v)

Our oven toasted garlic rubbed bread with chopped fresh tomatoes drizzled with extra virgin basil olive oil, topped with grilled courgette ribbon

MELANZANE ALLA PARMIGIANA (v)

Baked layers of aubergines, parmesan & mozzarella with tomato & basil sauce

POLENTA CON SALSICCIA E PEPERONI

Pan fried Tuscan sausage meat & peppers with polenta

COCKTAIL DI GAMBERETTI

Peeled prawns in cocktail sauce, mixed leaves & balsamic glaze

CALAMARI

Lightly battered & deep fried squid, served with chilli jam

SECONDO

POLLO FUNGHI E CREMA TARTUFATA

Pan fried chicken breast with creamy truffle oil infused mushroom sauce served with chunky sautéed rosemary potatoes & green beans

AGNELLO ALLA GRIGLIA

Grilled leg of lamb steak with red wine & rosemary jus served with a vegetable medley & chunky sautéed potatoes

SALMONE ALLE ERBE E OLIVE

Grilled salmon topped with a herb & olive salsa, served with potato mash and green beans

CANNELLONI CON SPINACI E RICOTTA (v)

Large pasta tubes filled with spinach, ricotta and parmesan oven baked with tomato sauce

RISOTTO MILANESE CON ASPARAGI (v)

Creamy saffron, asparagus & parmesan risotto

DOLCE

ADD A DESSERT FOR £5.00

TIRAMISU'

Espresso & amaretto liquor soaked sponge, mascarpone cream & dusted cocoa

PANNA COTTA

A light traditional dessert, with cream & a hint of vanilla, topped with chocolate sauce

CREMA CATALANA

A rich vanilla flavoured custard base, topped with a sweet crunchy glaze

CHEESECAKE ALLA FRAGOLA

Our chefs strawberry cheesecake

CHOCOLATE FUDGE CAKE

Rich moist chocolate sponge, layered with fudge & coated with smooth chocolate fudge icing, served with vanilla ice cream