THE FAT ITALIAN
RESTAURANT
EST 2008

Saturday Lunch Menu

Available Saturday's
12-4pm

2 Course Menu
£21.95

Choice of:
Starter & Main Course
or Main Course & Dessert

Not Available Valentine's Day, Mother's Day, Father's Day, Christmas Eve, or New Year's Eve

Sorry, we are unable to make any swaps or changes to this menu / All menus & offers subject to change & availability / Supplements may apply / An optional 10% Service charge will be added to the bill for parties of 8 or more

We cannot guarantee that our products do not contain traces of Nuts and/or Seeds, Dairy, Gluten, or any other Allergens.

STARTERS

Garlic Mushroom Bruschetta (V)
Toasted ciabatta topped with creamy garlic mushrooms & freshly grated parmesan

Chicken Quesadilla
Cajun spiced chicken cooked with peppers & onions in a crispy tortilla with melted mozzarella cheese. Served with homemade salsa

Homemade Soup of The Day
Served with fresh bread

Duck & Honey Salad
Crispy pieces of duck set on a mixed rocket, cherry tomato & spring onion salad. Finished with a honey & soy dressing

Calamari
Lightly battered rings of squid, served with tartare sauce & lemon wedge

Black Pudding Stack
Black pudding & bacon fritters set on potato rosti, finished with a mustard & cheddar cheese sauce

Caprese Salad (V)
Slices of Buffalo mozzarella and fresh tomato layered with basil, drizzled in extra virgin olive oil & balsamic

Seafood Arancini
Selection of fresh fish cooked in crispy rice balls, set on lemon crème fraiche

Pate Della Casa
Homemade chicken liver pate served with fresh toast & salad garnish

Salt & Pepper Halloumi (V)
Tossed with peppers, onions, chilli, garlic, salt & pepper seasoning, served in gem lettuce cups with sweet chilli jam

MAIN COURSE

Choice of any Pasta or Pizza dish from our Main Menu

Mediterranean Vegetable Risotto (V)
Aubergine, tomato, roasted red pepper, onion & peas tossed through arborio rice. Topped with roasted vine tomatoes & herb oil

Seabass & King Prawns
Fillet of seabass set on buttered courgette, green beans, peas and wilted spinach. Topped with sautéed garlic king prawns, accompanied with a white wine & lemon sauce

8oz Sirloin Steak (£5 extra)
28 day matured prime Sirloin steak served with fries, vine cherry tomatoes, sauteed mushrooms & onions

Arrosto Peppers (V)
Roasted red peppers filled with courgettes, onion, garlic, green beans, broccoli & mixed beans tossed in a basil infused tomato sauce and baked with melted cheese. Served with a spiced savoury rice

Salmone (£4 extra)
Pan roasted salmon fillet set on basil pesto crushed potatoes & sautéed asparagus spears. Finished with a creamy white wine & dill sauce

Italian Pork Steak
8oz pork loin marinated in Italian seasoning, served with creamy paprika sauce, sauteed potatoes, roasted vine tomatoes & crispy onions

Goats Cheese Fritter (V)
Goats cheese fried in panko breadcrumbs, set on Roasted red peppers, onion, green beans, potatoes & cherry tomatoes, finished with a basil & tomato ragu & a drizzle of balsamic syrup

Chicken Stroganoff
Sauteed chicken in a rich Stroganoff sauce, made with cream, mushrooms, onions, brandy, paprika & a touch of mustard. Served with chef's savoury rice

Duck Inverno (£4 extra)
Roast duck breast, set on a bed of sauteed greens & butternut squash puree. Served with Hasselback potato and a honey & red wine jus

Steak & Frites
Slices of fillet steak, smothered in chef's creamy peppercorn sauce. Served with fries & crispy onions

Vegetable Cannelloni (V)
Oven baked flour pancake filled with mixed fresh vegetables, topped with chef's tomato ragu, bechamel sauce & mozzarella cheese

Lobster Ravioli
Parcels of pasta filled with lobster meat, cooked in a white wine, cherry tomato & asparagus cream sauce

Fillet Medallions (£5 extra)
Two medallions cooked to your liking, set on sauteed tender stem broccoli & balsamic tomatoes. Served with dauphinoise potatoes

Fish & Chips
Fresh Haddock fillet cooked in chef's crispy beer batter, served with chips & mushy peas

Slow Roasted Lamb (£4 extra)
Slow Roasted Lamb, served with a rich minted lamb jus, fine green beans, braised savoy cabbage, carrot puree & a buttered mashed potato