

SUNDAY LUNCH MENU

Starters

Zuppa del giorno

Please ask your waiter for today fresh seasonal soup.

Pate' della casa

Home-made duck liver pate' served with warm crispy Italian ciabatta & a home-made red onion chutney.

Risotto con Halibut

Traditional Italian risotto made with Arborio rice, with halibut, peas and tomato.

Bruschetta V

Crispy home-made Italian sun dried ciabatta topped with mozzarella and garlic.

Mains

Penne Carbonara

Penne pasta with a sauce of bacon, fresh egg, parmesan cheese, pecorino, black pepper, parsley.

Parmigiana di Melanzane V

Freshly sliced aubergines baked with mozzarella, parmesan cheese and tomato sauce.

Salmone al Forno

Salmon steak baked with cherry tomato, basil and garlic.

Pollo con Peperoni

Pan-fried chicken with courgettes ribbons and roast peppers.

Arrosto di Maiale

Roast of pork, served with potatoes and seasonal vegetables.

Desserts

Tiramisu

Alternate layers of coffee and liqueur soaked sponge and sweet mascarpone cream delicately topped with sprinkles of cocoa.

Chef's special

Please ask for today's special.

Lemon tart

Sweet pastry case filled with tangy lemon cream, dusted with icing sugar.

Cheesecake

Selection of freshly home-made cheesecakes. Ask for today specials.

All main courses are served with roast potatoes and a selection of fresh market vegetables

2 course £12.95

3 course £15.95

All prices include VAT at the current rate (17.5%). A 10% optional service charge will be added to the final bill. Some dishes may contain traces of known allergens ie nuts

A REAL TASTE OF ITALY