

£22.95 per person (3 courses)

£9.95 children under 12 (2 courses)

Sunday 31st March 2019

Served from 12 noon until 9:00pm

Starters

Minestrone Soup (v) ~ *Mixed vegetable soup*

Polpette Rustica ~ Home made spicy meatballs with tomato sauce topped with parmesan Cocktail di Gamberi e Grancho ~ Prawn and crab cocktail with Marie Rose sauce Melanzane alla Parmigiana (v) ~ Baked aubergine with tomato, mozzarella & parmesan Pate della Casa ~ Chicken liver pate served with toasted ciabatta & garden leaf salad Calamari Fritti ~ Lightly fried squid with home made tartar sauce

Insalata Caprese Salad (v) \sim With beef tomatoes, buffalo mozzarella & fresh basil Antipasto Vegetale (v)(vg) \sim A selection of roasted aubergines, courgettes, peppers and artichokes, served with a rocket salad, olives & home made bread

Mains

Pollo Porcini ~ Chicken fillet in a creamy sauce with garlic, white wine & assorted mushrooms **Branzino alla Griglia** ~ Grilled sea bass fillet, served with roasted cherry vine tomatoes & rocket salad.

Agnello al Vino Rosso ~ Slowly cooked lamb shank in a red wine rosemary sauce **Risotto Funghi (v)** ~ Wild mushroom risotto

Pizza Carne Misto ~ Pizza topped with chicken, ham, pepperoni & mozzarella

Filletto do Salmone ~ Fresh salmon char grilled, served with a lemon &olive oil dressing

Lasagne al Forno ~ Layers of pasta with bolognese sauce & mozzarella cheese, topped with bechamel sauce & oven baked

Spaghetti Bolognese ~ Traditional Italian bolognese sauce served with spaghetti **Cannelloni Fiorentina (v)** ~ Pasta tubes filled with spinach & ricotta cheese, topped with bechamel sauce

Bistecca di Manzo \sim 80z Fillet steak char grilled or with pepper sauce, cooked to your liking & served with French fries

Vegan Pizza (v) (vg) ~ Pizza topped with vegan mozzarella, cherry tomatoes, roasted vegetables & olives

French fries ~ £2.95 Deep fried zucchini ~ £3.50 Mixed salad ~ £3.95 Seasonal vegetables & potatoes ~ £3.95

Desserts

Tiramisu ~ Layers of spongy cake with mascarpone cheese, espresso & marsala wine **Vanilla Panna Cotta** ~ Served with berries in a light Grand Marnier sauce **Torta al Formagio** ~ Cheese cake

Torta al Cioccolato ~ Chocolate fudge cake served hot with creamy Italian vanilla ice cream **A selection of ice cream and sorbets**

Tea ~ £2.50 Coffee ~ £2.70 Liqueur Coffee ~ £5.50 Coffee Corretto ~ £5.50

Prices are inclusive of VAT 10% service charge is optional

