



3 COURSES £37.50pp

STARTERS

ZUPPA DEL GIORNO GF

Freshly prepared with red lentils and ham hough served with homemade bread

SALMONE RIPIENO GF

Smoked salmon coronets filled with North Atlantic prawns in Marie-Rose sauce, served on a crispy salad

SANGUINACCIO FRITTI

Stornoway black pudding in breadcrumbs, golden fried and served with sweet chilli

MINISTRONE AL'ITALIANA VGF

Traditional vegetable soup served with homemade bread

BRUSHETTA GENOVESE VGF

Crunchy slice of garlic bread topped with pesto and roast tomato salsa

MAINS

RIGATONI RATATOUILLE VGF

Pasta tubes tossed with chunky Mediterranean vegetables and tomato sugo, finished with mozzarella and baked in the oven

POLLO CONTADINO GF

Chicken slow cooked with seasonal vegetables in a red wine and herb stew, served with mashed potatoes

PIZZA CLIENTE V

Fior di latte, mozzarella, tomato and basil pizza with your choice of one topping.
(Additional toppings £2, excludes Parma Ham)

PESCE GRATAN

Italian fish pie cooked in a white wine, cream and herb sauce, topped with breadcrumbs and baked in the oven

ARROSTO DELLA DOMENICA GF

Carved roast beef served with roast potatoes, mixed vegetables, Yorkshire pudding and homemade gravy

DESSERT

MERINGUE CON LA PANNA

Meringue served with whipped cream and fresh berries

TORTA DI FORMAGGIO

Chef's cheesecake of the day

GELATO

Choose from vanilla, strawberry, chocolate or Scottish tablet ice cream