

SUNDAY ROAST

2 COURSE £20.95

3 COURSE £22.95

CHILDREN

2 COURSE £11.95

3 COURSE £13.95

12PM - 4PM

(extra 30 min, depending on the availability)

STARTERS

ZUPPA DEL GIORNO (V)

fresh homemade soup of the day

COPPA DI GAMBERETTI

freshwater prawns on a bed of iceberg lettuce & cucumber topped with Marie Rose sauce

ARANCINI

deep fried breaded Sicilian rice balls filled with beef and peas, served with rocket on a base of homemade signature tomato sauce

CROCANTE DI PESCE

homemade salmon fishcakes, with garlic, parsley, lemon, capers, egg and parmesan cheese

POLPETTE AL SUGO

Italian meatballs made from our own recipe of Scotch beef & best Dutch veal in a tomato sauce with a touch of garlic & chilli, parsley, parmesan cheese and breadcrumbs

MAINS

ARROSTO DI AGNELLO

best leg of lamb roasted with a rich homemade gravy and mixed vegetables and potatoes

ARROSTO DI MANZO

finest roasted beef with a rich homemade gravy and mixed vegetables and potatoes

ARROSTO DI PORCHETTA

roast stuffed pork belly, with salt, pepper, garlic, spices, and fresh aromatic herbs, served with homemade gravy, mixed vegetables and potatoes

JOHN DORY PIZZAIOLA

gently pan fried John Dory fillet with black olives, capers, white Wine, garlic, onion, & touch of tomato sauce with potatoes

PIZZA PEPPERONI

spicy salami, garlic, chillies, tomato & mozzarella

PASTA MISTA (V)

pasta with sundried tomatoes, broccoli, onions, garlic, a touch of cream & pesto

DESSERTS

TIRAMISU / MANGO PANNA COTTA /
ICE CREAM / CHOCOLATE PROFITEROLES

Please make staff aware of any allergies, 10% service charge will be added to your bill