

# SUNDAY LUNCH

## MENU

**SUNDAYS** 1 - 5pm

**2 COURSES £17**

**3 COURSES £21**

### STARTERS

#### Bucce di Patate v

Potato skins & garlic mayo

#### Zuppa del Giorno

Home-made soup of the day served with Italian bread

#### Paté di Sgombro

Smoked mackerel pâté, pickled lemons, watercress toasts

#### Calamari Fritti

Crispy calamari with aioli & watercress

#### Crostone ai Funghi

Toasted Italian bread with pan-fried mixed mushrooms in a creamy garlic sauce

#### Bruschetta Firenze

Vine tomatoes and asparagus with burrata hearts on toasted Italian bread

### PIZZA

#### Margherita v

The most classic of pizzas – tomato sauce & mozzarella

#### Pancetta & Funghi

Mushrooms & pancetta on a Margherita base

#### Capricciosa

Ham, mozzarella, mushrooms & olives

### MEAT

#### Arrosto di Manzo

**Add £4**

Roast beef served with vegetables, mashed potatoes, roast potatoes, Yorkshire pudding & rich gravy

#### Arrosto di Agnello

**Add £4**

Roasted lamb rump with a Pecorino cheese & herbs crust, served with red wine jus

#### Arrosto di Pollo

**Add £3**

Roast chicken served with vegetables, mashed potatoes, roast potatoes, Yorkshire pudding & rich gravy

### PASTA

#### Lasagna

The most classic Italian dish ... with a mozzarella twist

#### Penne all'Arrabbiata con Pollo

Tomato, garlic, chicken strips and a touch of chilli

#### Fettuccine Gorgonzola & Noci

Tender stem broccoli, dolcelatte and walnut sauce

### DESSERTS

#### Tartina al Limone

Sicilian lemon tart served with vanilla ice cream

#### Panna Cotta ai Frutti di Bosco

Italian dessert made of set cream with mixed berries coulis

#### Tiramisù

Italian savoiardi (aka ladyfingers) dipped in coffee layered with a mascarpone mixture, dusted in cocoa

#### Gelati

Cioccolato (chocolate), Pistacchio (pistachio), Vaniglia (vanilla), Fragola (strawberry), Limone (lemon)

### KIDS

(UP TO 10 Y.O.)

#### Main Course

Half portion of one of the main course options

**£9**

#### Dessert

from the selection

**£3.5**

**FOOD ALLERGIES & INTOLERANCES:** Some of our food contains allergens such as gluten, crustaceans, molluscs, dairy, peanuts. If in doubt, please speak to a member of our staff about suitable alternative options which may be available. Please note that nut traces may be found in our kitchen.