

Easter Sunday Lunch - 4th April 2021

To Start

Antipasto Misto (gf)

Selection of Cured Italian Meats with Home Made Pickles

Carpaccio di Salmone (gf)

*Salmon Marinated in White Wine and Olive Oil
with a Caper and Lemon Dressing*

Mozzarella di Bufalo (gf) (v)

Buffalo Mozzarella with Chargrilled Vegetables and Basil

Bresaola e Scoglie di Parmigiano (gf)

Air Cured Beef with Rocket Parmesan Shavings and Truffle Oil

Main Course

Roast Leg of English Lamb

Marinated in Red Wine Rosemary and Garlic

Slow Roasted Belly of Pork

Stuffed with Fresh Herbs and Spinach

Involtino di Manzo (gf)

*Thinly Sliced Beef rolled with Parma Ham and Pecorino Cheese
cooked in Tomato Sauce*

The Above Main Courses served with Roast Potatoes and Fresh Vegetables

Ravioloni Formaggio di Capra e Zucca (V)

*Fresh Pasta filled with Pumpkin and Goats Cheese
in a Butter and Sage Cream Sauce*

Pappardelle Mare e Monti

Wide Ribbons of Egg Pasta with King Prawns in a Wild Mushroom Sauce

Pizza from Our Wood Burning Oven

Choice of Any Pizza from Our Main Menu

Dessert

Pastiera Napolitana

Classic Italian Tart with Ricotta Candied Peel and Barley

Tiramisu Al Amaretto

*Savoiardi Biscuits soaked in Amaretto Liqueur and Coffee layered with
Mascarpone Cream*

Bigne' Al Limone

Choux Buns filled with Lemon Cream and White Chocolate Sauce

Panna Cotta Al Caramello (gf)

Salted Caramel Flavoured Cream Dessert with Chocolate Sauce

ANY 2 COURSES £17.00

OR 3 COURSES £22.00

Easter Sunday Children's Lunch Menu

To Start

Mozzarella and Tomato with Basil Olive Oil (v)

Parma Ham with Chilled Melon

Main Course

Kids Roast Lamb with Roast Potatoes and Fresh Vegetables

Chicken Goujons
with Hand Cut Chips

Penne Pasta with Bolognese Sauce

Margherita Pizza
Choice of 1 Topping – Ham Salami Mushrooms Olives *

Dessert

Chocolate Brownie

Salted Caramel Panna Cotta

Lemon Profiteroles

£10.00 2 Courses

£12.50 3 Courses

*** Additional Pizza Toppings £1.00**