

**SUNDAY FIXED PRICE 2 COURSE MENU**  
**ANY MAIN OR PIZZA OR PASTA DISH AND DESSERT £17.95**

**MAIN COURSES**

**Roast Beef and Yorkshire Pudding**

**Involtino di Manzo (gf)**

Thinly Sliced Beef rolled with Parma Ham and Pecorino cooked in Tomato Sauce  
Roast Potatoes and Seasonal Vegetables

**Shank of Lamb (£3 Supplement)**

Slow Roasted in Red Wine and Rosemary Gravy

**Pollo alla Boscaiola**

Breast of Chicken cooked in White Wine with Pancetta and Mushrooms

**Scallopina di Vitello alla Marsala (£3 Supplement)**

Pan Fried Veal Escalop in a Mushroom and Marsala Sauce

***The Dishes Aboved will be Served with Roast Potatoes and Seasonal Vegetables***

**Fritto Misto – Fried Seafood (£3 Supplement)**

Deep Fried Lightly Seasoned Squid Rings Whitebait and King Prawns  
With Hand Cut Chips Green Leaf Salad and Homemade Tartar Sauce

**Tagliata di Manzo – Chargrilled Rib Eye Steak (gf) (£3 Supplement)**

Marinated in Balsamic Vinegar and Olive Oil Cooked Medium – Rare  
With Rocket Salad Cherry Tomatoes and Parmesan Shavings

**Melanzane alla Parmigiana (V)**

Layers of Aubergine and Mozzarella Baked in Tomato Sauce with Basil  
Hand Cut Chips and Mixed Salad

**PIZZA (TOMATO BASE)**

**Margherita** Tomato Basil and Mozzarella (V)

**Bufala** Tomato Basil and Buffalo Mozzarella (V)

**Napolitana** Anchovies Capers Parmesan Garlic Oil (No Mozzarella)

**Hawaii** Ham Pineapple Mozzarella

**Fiorentina** Spinach Free Range Egg Mozzarella Parmesan (V)

**Al Pollo** Spicy Chicken and Mozzarella

**Piccante** Spicy Home Made Sausage and Mozzarella

**Pescatora** Prawns Anchovies Mussels Garlic Oil (No Mozzarella)

**Contadina** Parma Ham Mushrooms Mozzarella

**Capricciosa** Ham Mushrooms Egg Mozzarella

**Regina** Scamorza (Smoked Cheese) Ham Mushrooms Mozzarella

**Gorgonzola** Spicy Salami Gorgonzola Mozzarella

**La Pergola** Parma Ham Provolone Cheese Rocket Mozzarella

**Quattro Stagioni** Mushrooms Olives Ham Artichokes Mozzarella

**Alle Verdure** Mushrooms Peppers Olives Aubergine Spinach and  
Artichokes Mozzarella (V)

**Vegana** Mushrooms Peppers Olives Aubergine Spinach and Artichokes Vegan Mozzarella

**Nduja e Peperoni** Calabrian Spicy Salami Peppers and Mozzarella

**PIZZA BIANCA (MOZZARELLA BASE)**

**Noce e Gorgonzola** Walnuts Gorgonzola Parmesan

**Quattro Formaggi** Gorgonzola Provolone Parmesan Scamorza Cream

**CALZONE (Filled Folded Pizza)**

**Calzone Prosciutto** Ham Tomato Mozzarella

**Calzone Carne (£ 3 Supplement)** Homemade Sausage Ham Chicken and Spicy Salami  
Tomato and Mozzarella

**Extra Pizza Toppings will be chargeable**

**PASTA DISHES**

**Fettucelle Al Ragu Di Cinghiale\***

Ribbons of Pasta in a Rich Wild Boar Ragu

**Lasagne Al Forno**

Layers of Egg Pasta in a Rich Pork Ragu' with Bechamel Sauce and Mozzarella

**Ravioli Of The Day**

Please Ask for Details of Filling

**Pappardelle Mare e Monti (£3 Supplement)\***

Wide Strands of Egg Pasta with Wild Mushrooms Prawns and Pancetta  
in a Cream and White Wine Sauce

**\* These pasta dishes can be made with gluten free pasta**

**DESSERTS – I DOLCI**

**Tiramisu Al Amaretto**

Classic Italian dessert of Savioardi Biscuits Coffee  
Mascarpone Cheese and Italian Liqueurs

**Panettone Bread and Butter Pudding**

Made using Italian Fruit Cake and Served with  
Whipped Cream and Caramel Sauce

**Panna Cotta (gf)**

Classic Italian Cream Dessert – Ask for details of Flavour

**Baba' Napoletano con Frutti di Bosco**

Miniature Italian Baba' soaked in Rum Liqueur served with Chantilly Cream  
and Fruits of the Forest

**Coppa di Gelato**

A Selection of Italian Flavoured Ice Cream

**Dessert of the Day**

Please Ask for Details

Extra Vanilla Ice Cream with any Dessert £1.00

***Too Full For Pudding? We can pack it for you to enjoy later!!***

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