

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 D@Agnello*

Ribbons of Pasta in a Rich Lamb 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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