

### STARTERS

### SARDINE ALLA GRIGLIA

Grilled fresh sardines, crisp frisse, mint and chilli dressing

## ZUPPA DI BROCCOLI (V)

Creamed broccoli soup, garlic and parmesan croutons

#### **FUSSILI AL TONNO**

Pasta spirals with spiced tomatoes, flaked tuna and olives

# INSALATA MOZZARELLA E AVOCADO (V)

Buffalo mozzarella, avocado, watercress, lemon thyme and olive oil dressing

### CASSERUOLA DI SALSICCIA E FAGIOLI

Merguez sausage and cannelloni beans casserole, garlic croutons

### MAINS

MAIN COURSES ARE SERVED WITH HERB ROASTED POTATOES AND MARKET FRESH VEGETABLES

## POLLO ARROSTO

Roasted half a chicken, garden peas, ham and cream sauce

### NASELLO ALLA GRIGLIA

Grilled hake fillet, sautéed chickpeas and peppers, burnt lemon dressing

### MANZO ARROSTO

Roasted prime beef sirloin, Yorkshire pudding, herbed gravy

### TORTELLONI GIGANTI (V)

Pasta parcels filled with goat's cheese and peppers, served over wild rocket and red onions

### AGNELLO ARROSTO

Roasted leg of lamb marinated in mint and garlic, Yorkshire pudding, mint gravy

### CANNELLONI DI ZUCCA (V)

Large pasta tubes rolled with roasted squash and ricotta cheese, baked in herby tomato sauce

### DESSERTS

#### **BUDINO AL CARAMELLO**

Sticky toffee pudding with caramel sauce

# TORTA FORMAGGIO

Baked vanilla cheesecake with raspberry coulis

### **GELATO**

Assorted luxury ice creams & sorbets with a wafer biscuit

(V) — DENOTES DISHES SUITABLE FOR VEGETARIANS. SOME OF OUR DISHES MAY CONTAIN NUTS. FISH MAY CONTAIN SMALL BONES. PLEASE SPEAK TO A MEMBER OF STAFF BEFORE PLACING YOUR ORDER IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS.

\*ALL PRICES ARE INCLUSIVE OF VAT. A 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS. PAYMENT BY CHEQUE IS NOT ACCEPTED. \*\*MINIMUM OF 2 PEOPLE PER. A SELECTED BOTTLE OF WINE APPLIES, PLEASE ASK YOUR SERVER FOR DETAILS. THE WINE OFFER OF £9.95 CAN BE EXTENDED THROUGHOUT THE DURATION OF YOUR MEAL WHILST SEATED AT YOUR TABLE.