

# SUNDAY SPECIAL MENU

2 COURSES £13.95 - 3 COURSES £16.95

## STARTERS

### ZUPPA DEL GIORNO

Home made soup of the day

### PATE ROMA

Chicken liver & mushrooms pate with toasted home made bread & red onion chutney

### FUNGHI ROMA (V)

Mushrooms sautéed in garlic, white wine & cream

### PARMA HAM & MELON

Parma ham & seasonal melon

### COCKTAIL DI GAMBERETTI

Classic prawn cocktail

## MAINS

### LASAGNA

Layers of pasta baked with bolognese sauce, béchamel & mozzarella

### PENNE POLLO

Pasta with chicken, mushrooms, cream & tomato sauce

### LINGUINE BOLOGNESE

Long pasta with a classic tomato & minced beef ragu

### PASTA AL FORNO

Pasta baked with bolognese sauce, salami, peas, ham, mushrooms, a touch of cream & mozzarella

### PENNE SALMONE E ASPARAGI

Pasta with salmon, asparagus, cream & a touch of tomato sauce

### CREPELLE RICOTTA & SPINACI (V)

Pancakes with spinach & ricotta baked in tomato & cream with mozzarella

### PIZZA CALABRESE

Tomato, mozzarella spicy salami, red onion & fresh chilli

### PIZZA PROSCIUTTO & FUNGHI

Tomato, mozzarella, ham & mushrooms

### PIZZA FUNGHI (V)

Tomato, mozzarella & mushrooms

## SPECIALS (£2.95 supplement)

### POLLO ALLA CREMA

Chicken breast in a mushroom, onion & cream sauce, Served with potatoes & vegetables

### BISTECCA DI MANZO

8oz rump steak, served with hand cut chips & mixed leaf salad

### PANINO ITALIANO

Italian style flattened sirloin steak, balsamic glacé mushrooms, tomato & courgette on ciabatta bread topped with Italian dolcelatte cheese, served with fries & mixed leaf salad

### POLLO AI PEPE ROSA

Chicken breast in a pink peppercorn, brandy & cream sauce, Served with potatoes & vegetables

### MERLUZZO ALLA GRIGLIA

Grilled cod with thyme, garlic, chilli, served with vegetable & potatoes

### FILETTO DI BRANZINO

Sea bass fillet with white wine & lemon butter sauce, served with vegetables

### ARROSTO DEL GIORNO

Roast of the day, Yorkshire pudding & vegetable

## DESSERTS

### TORTA AL CIOCCOLATO

Warm chocolate fudge cake with ice cream

### TIRAMISU

Homemade Italian tiramisu

### CREMA BRUCIATA

Homemade crème brûlée

### GELATO MISTO

Selection of Italian ice cream

### PROFITEROLES BIANCO

Choux pastries filled with whipped cream, covered with white chocolate

### TORTA DI FORMAGGIO

Homemade lemon cheesecake

Gluten-free alternatives are available for some dishes  
Please inform staff of any allergies or special dietary requirements