

SUNDAY LUNCH @



1 COURSE £9.95 (PASTA OR PIZZA OR CANVENVY)

2 COURSES £13.95 (STARTER + PASTA OR PIZZA OR CANVENVY)

ADD TIRAMISÙ OR CHEESECAKE FOR £3.50 (WHILST STOCK LASTS)

ROAST BEEF - PORK - LAMB - GAMMON -

STARTERS

MINISTRONE ALLA GENOVESE

A CLASSIC THICK, ITALIAN VEGETABLE SOUP.

PATÉ DI CAMPAGNA

HOME-MADE CHICKEN LIVER AND MUSHROOM PATÉ SERVED WITH TOASTED BREAD.

INSALATA CAPRESE

BEEF TOMATO AND MOZZARELLA DRESSED WITH VIRGIN OLIVE OIL, BASIL AND SWEET A BALSAMIC GLAZE.

INSALATA DI GAMBERETTI E SALMONE

JUICY PRAWNS AND OAK SMOKED SALMON SERVED ON A BED OF MIXED LEAVES WITH A HOME-MADE TOMATO AND SWEET CHILLI SALSA.

VEGETALI ALLA GINGLIA

GRILLED AUBERGINES, PEPPERS AND COURGETTES MARINATED IN GARLIC AND OLIVE OIL SERVED ON A GARLIC CHOUTON TOPPED WITH MELTED SLIGHTLY SPICY PROVOLONE CHEESE.

BRUSCHIETTA CON POMODORI. TOASTED BREAD TOPPED WITH FRESH CHOPPED TOMATOES, GARLIC, BASIL & OREGANO.



SIDE ORDERS

GARLIC BREAD 3.00 FRENCH FRIES 3.00 BRUSCHIETTA 3.00 DRESSED SALAD 3.00

FOR CHILDREN (NOT AVAILABLE FOR ADULTS)

HALF MARGHERITA OR SALAMINO PIZZA 5.00 INSALATINA- SMALL KIDS SALAD 2.00
KIDS PORTION PENNE PASTA WITH BOLOGNESE OR TOMATO SAUCE 5.00
KIDS DRINKS 90P KIDS SINGLE SCOOP ICE CREAM 1.00

PASTE

TAGLIATELLE AL FAGO. CLASSIC MEAT SAUCE RECIPE THAT NEEDS NO INTRODUCTION.

SPAGHETTI ALL'AMATRICIANA WITH SMOKED HAM, ONIONS, TOMATO SAUCE & CHILLIES.

SPAGHETTI ALLO SCOGLIO WITH MUSSELS, SQUID, FISH & TOMATO SAUCE- A FAVOURITE OVER THE YEARS.

SPAGHETTI DELLO CHEF WITH CHERRY TOMATOES, GARLIC, OLIVE OIL, ROCKET & PARMESAN SHAVINGS.

RISOTTO SALMONE & GORGONZOLA. ARBORIO RISOTTO COOKED FROM SCRATCH, ALLOW 20 MINS.

***N.B. IN THE EVENT OF A BUSY LUNCH THE CANTERY WILL
BE SERVED PLATED, DIRECTLY FROM KITCHEN.***

PIZZE

MARGHERITA

TOMATO, MOZZARELLA, ONEGANO.

GIPI

TOMATO, MOZZARELLA, PARMA HAM, GRILLED PEPPERS AND BLACK OLIVES.

VEGETARIANA

TOMATO, MOZZARELLA, AUBERGENES, PEPPERS, COURGETTES AND CHERRY TOMATOES.

SALAMINO

TOMATO, MOZZARELLA, SALAMINO.

FONNACCI

TOMATO, MOZZARELLA, Brie, PARMESAN AND DOLCELATTE.

SALSICCIA & SPINACI

TOMATO, MOZZARELLA, FRESH TUSCAN SAUSAGE AND SPINACH.

PRIMAVERA

TOMATO, MOZZARELLA, PARMA HAM, CHERRY TOMATOES AND ROCKET SALAD.

PROSCIUTTO

TOMATO, MOZZARELLA AND PARMA HAM.

CAPRESE

TOMATO, MOZZARELLA, FRESH TOMATOES AND BASIL.

MONTANARA

TOMATO, MOZZARELLA, PARMA HAM AND PARMESAN CHEESE.

PROSCIUTTO & FUNGHI

TOMATO, MOZZARELLA, COOKED HAM AND MUSHROOMS

DESSERTS

TIRAMISU 3.50

HOME-MADE OF COURSE USING BIAGIO'S RECIPE. SAVOIANDI BISCUITS SOAKED WITH ITALIAN ESPRESSO COFFEE, COULDED WITH MASCARPONE AND COFFEE CREAM WITH A COCOA POWDER DUSTING.

GELATO 4.50 SERVED AS 3 SCOOPS

(ADD A DRIZZLE OF YOUR FAVOURITE LIQUOR FOR EO.90)

WE SERVE BEST GELATO CO. GELATO MADE BY CLAUDIO IN BRIDGE OF ALLAN, QUITE SIMPLY IT'S BETTER THAN ANYBODY ELSE'S. WE HAVE VANILLA, STRAWBERRY AND RICH COLUMBIAN CHOCOLATE & ONE FLAVOUR WHICH ALTERNATES

CHEESECAKE 3.50

ASK STAFF FOR DETAILS OF CURRENT CHEESECAKE

OREO COOKIE BROWNIES 5.00

OREO COOKIE BROWNIES, HOME-MADE BY HAYLEY, SERVED WITH BEST GELATO CO. VANILLA GELATO.

STICKY TOFFEE PUDDING 5.00

HOME-MADE OF COURSE SERVED WITH BEST GELATO CO. VANILLA GELATO.

ZABAGLIONE AL GELATO CON AMARETTI 4.80 PP.

(FOR A MINIMUM OF 2 PEOPLE)

EGG YOLK GENTLY COOKED OVER A LOW HEAT WITH WHITE WINE & MARSALE SERVED WITH AMARETTO BISCUITS AND ICE CREAM. ALLOW EXTRA WAITING TIME DURING BUSY PERIODS

CANTUCINI CON MARSALE 3.90

DUNK THE ITALIAN ALMOND BISCUITS IN THE SWEET ITALIAN MARSALE WINE. DELIZIOSO!!

FOMAGGI 5.50

PARMIGIANO, GORGONZOLA, MATURE CHEDDAR AND ONE WITH CREAM CRACKERS.

ATTOGATO AL CAFFÈ 4.60

A GENEROUS HELPING OF CLAUDIO'S DELICIOUS BEST GELATO CO. VANILLA GELATO, MADE EVEN TASTIER BY A QUALITY SHOT OF ESPRESSO COFFEE.

