



SUNDAY ROAST MENU

Starters

Costolette Alla Fresca

Italian Style juicy ribs in a BBQ sauce

Pate Della Casa

Homemade Pate served with Melba toast and berry chutney

Fritelle Di Pesce

Hearty fishcakes filled with flakes of fish and potatoes accompanied with tartar sauce

Melone e Gamberoni

Melon and Prawn cocktail smothered with lashings of marie rose sauce

Mains

Arosto Di Manzo

Succulent Roast Beef served with Yorkshire pudding and all the trimmings

Fritelle Di Patate

Potato cakes stuffed with mushrooms, parmesan cheese and chilli sauce served with garden salad

Salsiccie

Locally sourced sausages with a creamy mash then topped with tomato, oregano and onion gravy

Salmone

Fillet of Salmon served with a fruity curry sauce and steamed rice

Pollo Alla Zafferano

Grilled Chicken Breast in a cream and saffron sauce and a fricasse of mushrooms, tomatoes and peppers

Desserts

Tiramisu

Brownie al Cioccolato Con Gelato

Chocolate Brownie with ice cream

Torta di limone di Siciliana

Sicilian Lemon Tart with ice cream

Torta di Mele

Apple Crumble with custard

1 Course - £12.75

2 Courses - £15.50

3 Courses - £17.50
