

Seasonal Menu

Starters

Minestrone Soup, Full of Root Veg, Cannellini Beans and Fresh Herbs served with White Bloomer Bread

Smooth Chicken Liver Pate, Toasted Brown Bread, Red Onion Marmalade

Torn Buffalo Mozzarella, Tomato and Red Onion Bruschetta with Balsamic Reduction

Bolognese Hache, Red Pesto, Rocket and Parmesan

Seared King Prawns in N'Duja Sausage and Garlic Butter, Served with Garlic Bread (*£1.00 Supplement*)

Main Courses

Oven Roasted Sea Bass, Lemon and Caper Butter, Minted Tuscan Potatoes and Grilled Asparagus

Stone Baked Pizza with Roasted Tomato Sauce and Mozzarella

Choose From One of the Following Toppings:

Mushroom, Pepperoni, Chicken, Goats Cheese, Caramelised Onions, Parma Ham, or Italian Sausage

Chicken Breast, Broccoli, and Red Onion in Tomato Sugo Tossed with Fettucine Pasta

Antipasti's Fantastic Beef and Italian Sausage Lasagne with Ricotta Cheese

Served with Garlic Bread, Salad or Fries for £1.50

Italian Vegetarian Platter: Green Pesto Onion Rings; Spinach and Ricotta Ravioli in a Parmesan Truffle Cream; Butternut Squash Lasagne

21 Day Dry Aged 8oz Sirloin of Scottish Beef with Pepper Sauce, Skinny Fries and Sautéed Mushrooms (*£4.50 Supplement*)

Desserts

Double Chocolate Brownie with Vanilla Ice Cream (*£1.00 Supplement*)

Ricotta Baked Raspberry Cheesecake with Winter Berry Coulis

House Tiramisu

Italian Ice Cream

Vanilla, Strawberry or Chocolate