

Seasonal Menu

Starters

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

Home Made Meatballs in Napoli Sauce, with Garlic Bread

Smooth Chicken Liver Pate, Toasted Ciabatta,
Red Onion Marmalade

Garlic Rubbed Bruschetta with Goats Cheese
and Caramelised Onion

Seared King Prawns in N'Duja Sausage and Garlic Butter,
with Garlic Bread (*£2.00 Supplement*)

Main Courses

Oven Roasted Fillet of Salmon, Lemon and Caper Butter,
Minted Tuscan Potatoes, Green Beans

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*

Italian Vegetarian Platter: Halloumi Chips, Red Pesto Mayo;
Spinach and Ricotta Ravioli in a Parmesan Truffle Cream;
Butternut Squash Lasagne

Chicken Breast, Italian Sausage, Mushrooms and
Roast Peppers in a Creamy Tomato Sauce,
Tossed with Penne Pasta

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

Add Garlic Bread, Fries or Salad for £1.50

21 Day Dry Aged 8oz Sirloin of Scottish Beef with
Peppercorn Sauce, Skinny Fries and Sauteed Mushrooms
(*£4.00 Supplement*)

Desserts

Sticky Toffee Pudding with Vanilla Ice Cream
(*£1.00 Supplement*)

Caramac Cheesecake with Butterscotch Sauce

House Tiramisu

Italian Ice Cream

Vanilla, Strawberry or Chocolate