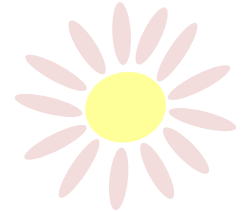


Easter Menu

3 courses £22.95



STARTERS

Zuppa di pomodoro e peperone (v)
Homemade tomato & roasted red pepper soup

Antipasti
Italian Meats ~ Olive Oil ~ Olives ~ Pickles

Crostini di Pate di Campagna
Pâté ~ Toast ~ Garnish



Marinated Olives (v)
Bread ~ Olive Oil ~ Balsamic Vinegar

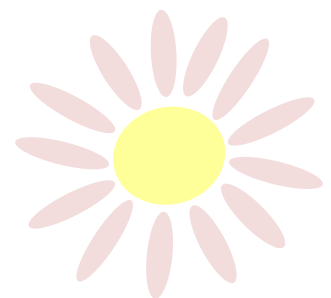


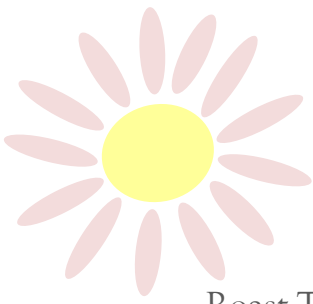
Antipasto ai Gamberetti
Prawns ~ Marie-Rose Sauce ~ Green leaves

Funghi all'Aglio a Prezzemolo (v)
Mushrooms ~ Garlic Butter ~ White Wine

Bruschetta (v)
Garlic Butter ~ Cheese ~ Spices

Pesciolino
Whitebait ~ Salad ~ Lemon ~ Garlic mayonnaise





MAIN COURSE

Roast Topside of Beef *with Yorkshire pudding and horseradish sauce*

Roast Turkey *with sausagemeat stuffing, chipolata and cranberry sauce*

Roast Pork *with sausagemeat stuffing and apple sauce*

All served with a choice of seasonal vegetables, roast and new potatoes

Carnavora

Pasta ~ Chicken ~ Bacon ~ Mushrooms ~ Garlic ~ Cream

Arrabiata (v)

Pasta ~ Peppers ~ Tomato sauce ~ Garlic ~ Chilli

Amatriciana

Pasta ~ Ham ~ Peppers ~ Tomato sauce ~ Garlic ~ Chilli

Canneloni agli spinach (v)

Spinach ~ Ricotta ~ Tomato sauce ~ Mozzarella ~ Salad

Campagnola

Home-made Meatballs ~ Tomato & Basil Sauce ~ Mozzarella Cheese

Pan-fried sea bass

Two sea bass fillets ~ Lemon & dill butter

SWEETS

Selection of Italian ice-cream

Tiramisu

White chocolate profiteroles

Gingerbread cheesecake

Chocolate fudge cake

Cherry Bakewell pudding

