



# SUNDAY ROAST MENU

## Starters

**Polpette al Forno**

Homemade meatballs served in tomato sauce and topped with mozzarella cheese

**Pate Della Casa**

Homemade Pate served with toasted bread and berry chutney

**Fritelle Di Pesce**

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

**Gamberoni**

Prawn cocktail topped with marie rose sauce

## Mains

**Arosto Di Manzo**

Succulent Roast Beef served with Yorkshire pudding and all the trimmings

**Fritelle Di Patate**

Potato cake stuffed with mushrooms, parmesan cheese and sweet chilli sauce served on a sweet tomato sauce with rocket salad

**Salsiccie**

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

**Salmone**

Fillet of Salmon with baby prawns and a white wine, cream and lemon sauce served with basmati 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

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**1 Course - £14.95**  
**2 Courses - £17.95**  
**3 Courses - £19.95**

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