

MOTHER'S DAY

Festa della Mamma

Antipasti

ZUPPA AL POMODORO E BASILICO (V)

Homemade tomato and basil soup with bread and butter

PROSCIUTTO E BUFALA

Aged parma ham served with buffalo mozzarella, cherry tomatoes, basil and homemade pesto

ANATRA ALL' ARANCIA SERVITA CON PANE NOSTRANO

Duck and orange parfait with homemade bread and a sweet chutney

SALMONE MARINATO

Marinated salmon with citrus fruits and berries with a salad garnish

BRUSCHETTA AL PROSCIUTTO E FICHI

Bruschetta with Parma ham, figs, red onion and rocket

CAPRESE (V)

Mozzarella and tomatoes with extra virgin olive oil dressing and fresh basil

Secondi

POLLO CON GAMBERONI E CREMA

Chicken supreme with prawns, spring onion served with a creamed Dijon mash

MANZO CON VINO ROSSO

Beef medallions in a red wine sauce, served with a potato cake, seasonal vegetables in a Bearnaise sauce

BRANZINO AL FORNO

Seabass fillets served with mashed potatoes, cherry tomatoes, garlic, parsley in a creamy white wine sauce

LINGUINE ALL' ARAGOSTA

Lobster linguine in a cherry tomato sauce

TARTELETTA AI FUNGHI (V)

Wild mushroom tartlet with balsamic vinegar in a garlic cream sauce, served with seasonal vegetables

PIZZA VEGETARIANA (V)

Seasonal Vegetarian pizza

Dolci

MOUSSE AL CIOCCOLATO

Chocolate mousse served with raspberry compote

TIRAMISU

Home-made tiramisù

BAILEY'S PANNA COTTA

Home-made Baileys panna cotta served with almond biscotti and chocolate sauce

FORMAGGI

Italian and continental cheeses served with traditional garnish and crackers (£5 supplement)

Sunday, March 19

TWO COURSES £24.95

THREE COURSES £29.95

With a complimentary glass of
prosecco for all mums

Available 12 noon till 9.30pm