

## CLUB DOMENICA

Two Courses £29.95 • Three Courses £34.95

MENU AVAILABLE SUNDAYS & BANKHOLIDAYS

## **ANTIPASTI**

Homemade Focaccia & Crostini(ve)

with artichoke pesto, sunblushed tomatoes & mixed olives

Parmigiana Melanzane<sup>(v)</sup>

Fried aubergine layered with tomato, mozzarella & Parmesan

Arancini

Fried risotto balls with beef ragu, peas & mozzarella with rich tomato sauce

Frittura Mista

Golden fried calamari, prawns, baby squid & whitebait with garlic aioli

Gamberi Rustici

Pan fried King prawns in white wine with garlic, parsley & chilli

## SECONDI

Pollo Della Casa

Herb crusted chicken breast with mozzarella & sun dried tomato in a tomato & basil sauce

Agnello Balsamico

Tender lamb rump with balsamic & rosemary jus

Maialino al Forno

Herb stuffed crispy prok belly with port & apricot jus

All of the above served with Sicilian style roast potatoes & seasonal vegetables

Pesce di Giorno

Fish of the day

Linguine allo Scoglio

With mussels, calamari & prawns, with cherry tomatoes in a chilli white wine sauce

Risotto alla Milanese(v)\*

Delicate Saffron risotto with spring green vegetables topped with griddled asapargus & Parmesan tuile

## DOLCE

**Formaggio** 

A selection of favourtie Italian cheeses

**Tiramisu** 

Torta Della Zia

Dark chocolate & almond flourless torte

Cheesecake Siciliana

Sicilian Lemon & mascarpone cheesecake

V-VEGETARIAN VE-VEGAN DF-DAIRY FREE GF-GLUTEN FREE (\*) INDICATES DISHES THAT CAN BE ADAPTED TO BE GLUTEN FREE. PLEASE SPEAK TO THE TEAM IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES.

Our kitchen and food-handling procedures are designed to help ensure your safety and health. Whilst we carefully segregate ingredients to avoid traces of allergens, we cannot guarantee a 100% allergen free environment or products. Some of our dishes may contain traces of nuts, gluten or dairy. VAT included. Gratuities are at your discretion, except for parties of 6 or more where a 12.5% service charge will be added.



