



Sunday Lunch Menu

Antipasti

Antipasto Franco

A selection of mixed Italian cured meats served with sun dried tomatoes, juicy olives, mozzarella and pane carasau, a very thin crispy Sardinian bread

Soup of the Day (V)

Prepared in house with only fresh ingredients, please ask for today's choice

Calamari Fritti

Squid rings lightly coated in flour and deep fried served with the chef's special tartar sauce made in house

Funghi all'Aglia (V)

Button mushrooms sautéed in a special garlic butter served with toasted bread in a parmesan cheese basket

Penne All'Amatriciana

pancetta, diced tomatoes, red chilli flakes, and parmesan cheese

Secondi

Arrosto di Maiale (Roast Pork)

Succulent slices of roasted pork served with stuffing, yorkshire pudding, roast potatoes, topped with a mouth-watering gravy. Served with seasonal roasted vegetables

Arrosto di Manzo (Roast Beef)

Tender roasted beef cuts served with stuffing, yorkshire pudding, roast potatoes, topped with a mouth-watering gravy. Served with seasonal roasted vegetables

Merluzzo La Scogliera

Fresh cod fillet gently cooked with cherry tomatoes, spring onions, a splash of Vernaccia white wine, and a touch of Lobster bisque for an exquisite but delicate sauce. Served with a selection of fresh seafood scallops, prawns and mussels. Served with seasonal roasted vegetables and potatoes

Calzone Vegetariano (v)

Generous portion of a folded pizza stuffed with seasonal grilled vegetables topped with a Napoli tomato sauce. Served with seasonal roasted vegetables and potatoes

Dolci

Tiramisu

Homemade coffee and brandy flavoured pudding consisting of Italian ladyfinger biscuits layered with a velvety mascarpone cream

Cheesecake of the day

Please ask for today's choice

Caramel Panna Cotta

A delicate pudding made with sugar, cream and gelatine

Gelato

Trio of ice cream



2 Course set menu £17.50

3 course set menu £20.50