

SUNDAY MENU (12 NOON - FINISH 6.30PM)..£14.95

MAIN COURSE

PIZZA PEPPERONI

Mozzarella cheese & tomato base topped with a spice pepperoni

LASAGNA AL FORNO

Authentic homemade lasagn a with a pork and beef mince.

CANNELLONI

Ricotta cheese and spinach cannelloni with Napoli sauce topped up with mozzarella cheese.

RISOTTO POLLO

Pan fried diced chicken with garlic, parmesan cheese & rise in a tomate sauce with a touch of cream.

PENNE CARBONARA

Penne pasta with a cream, garlic, egg,pancetta and parmesan cheese

FILETTO AllA GRIGLIA

Pan fried thinly Filet steak, served with chips. Choice of sauce PEPPER SAUCE/DIANE SAUCE (£6.30Supplement)

POLLO PEPE

Pan fried chicken breast in a sauce of brandy, green peppercorns and fresh cream. Served with chips

VITELLO SALTIMBOCCA

Escalopes of veal in white wine sage butter and demi glace topped with parma ham served with veg & potatoes (£2 Supplement)

SEABASS PROVINCAL

Pan fried fillet of seabass in a white wine,garlic,chilli &, cherry tomato sauce served with a selection of roasted veg and potatoes.

POLLO O VITELLO MILANESE

Pan fried breaded chicken or veal served with penne arrabbiata. (£2.50 Supplement spagetti carbonara)



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STARTERS

MINESTRONE

Traditional homemade vegetable soup.

ZUPPA DEL GIORNO

Soup of the day

POLPETTI PICANTINI

Homemade pork and beef meatballs with breadcrumbs onion,garlic and parmesan. Cooked with a chilli tomato sauce with basil. Served with garlic bread

FUNGHI FRITTI

Golden fried breaded mushrooms served with garlic mayonaise

MOZZARELLA FRITTA

Golden fried mozzarella cubes served with a spice tomato dip.

BRUSCHETTA POMODORO

Toasted Italian garlic bread topped with fresh cherry tomatoes, mozarella cheese,basil and olive oil.

COZZE ALA LIVORNESE

Steamed Scottish West Coast mussels in a fresh chilli and tomato sauce or white wine & cream. Served with garlic bread.

CROSTINI PEPPERONI

Toasted Italian garlic bread topped with fresh roast peppers and mozzarella cheese.