

TOSCANA SUNDAY LUNCH MENU

2 COURSES £15.95

STARTERS

ZUPPA

Soup of the day

FUNGHI RIPIENI

Portobello mushrooms filled with mincemeat, topped with mozzarella cheese on a bed of tomato sauce

COPPA DI GAMBERETTI

Peeled prawns on a bed of lettuce, tomatoes, cucumbers, lemon, served with cocktail sauce

FRITTO MISTO

Mixed fried fishes(whitebait, calamari, tiger prawns) served with tartare sauce

BRUSCHETTA CON MOZZARELLA

Sliced ciabatta bread and melted mozzarella cheese, topped with tomato and basil, with garlic and olive oil

MAIN COURSES

ROAST BEEF

Slow oven cooked sirloin of beef, served with roast potatoes, Yorkshire pudding, gravy and vegetables

ROAST LAMB

Slow oven cooked sirloin of lamb, served with roast potatoes, Yorkshire pudding, gravy and vegetables

RED DUROCK PORK BELLY

Slow oven cooked of pork belly, served with roast potatoes, Yorkshire pudding, gravy and vegetables

PLATESSA

Fillet of plaice, in garlic, butter, white wine, cherry tomatoes and peeled prawns, served with new potatoes and French beans

CREPELLE VEGETARIANE

Homemade pancakes, filled with ricotta cheese and spinach, baked with bechamel sauce and parmesan cheese

LAST ORDER 4pm

Discretionary 10% service charge applies for table of 6 people or more