

TOSCANA SUNDAY SET MENU

2 COURSES £25.95 - 3 COURSES £29.95

STARTERS

SOUP OF THE DAY

BRUSCHETTA POMODORO E BASILICO

*Chargrilled ciabatta bread with datterino tomatoes, garlic
Extra virgin olive oil, fresh basil*

GAMBERETTI IN SALSA ROSA ED AVOCADO

Prawn cocktail and avocado with maria rosa sauce on a bed of iceberg lettuce

COZZE AL VINO BIANCO

Fresh mussels steamed in white wine, garlic, parsley

POLPETTE DI MANZO E VITELLO

Beef and veal meatballs, tomato sauce, rocket and parmesan

MAIN COURSES

RISOTTO AGLI ASPARAGI

Carnaroli rice with asparagus, asparagus pure finish in butter and parmesan

LINGUINI CON GAMBERONI

Linguini with king prawns, chilli, garlic, prawn bisque

SALMONE CON SPINACI E SALSA ALL'ACETO BALSAMICO E MIELE

Pan fried salmon with steamed spinach, balsamic vinegar and honey

FEGATO ALLA VENEZIANA

*Calf liver veneziana style: white onion, balsamic vinegar sauce, served with
mashed potatoes*

SUNDAY ROAST

Sirloin beef served with all trimmings, Yorkshire pudding, gravy

Lamb served with all trimmings, Yorkshire pudding, gravy

DESSERT

CRÈME CARAMEL

BREAD AND BUTTER PUDDING

CHEESECAKE

LAST ORDER 4pm

DISCRETIONARY 10% SERVICE CHARGE APPLIES

FOR ALLERGEN INFORMATION SPEAK TO A MEMBER OF THE STAFF