Easter Sunday Lunch Menu

STARTER

Prosciutto di Parma e Mozzarella (gf) Italian Cured Ham with Buffalo Mozzarella

Burrata Caprese (V) (gf) Cream Filled Mozzarella with Beef Tomatoes and Basil

Duo di Salmone (gf) Smoked Salmon and Salmon Carpaccio with Mixed Leaves

Antipasto Misto (gf) Selection of Cured Meats with Olives and Pickles

Starters will be served with homemade bread and grissini

PASTA COURSE (Optional)

Lasagne Al Forno Layers of Egg Pasta with Pork Ragu Mozzarella and Bechamel

Ravioloni di Spinaci e Ricotta (V) Fresh Pasta Parcels filled with Buffalo Ricotta and Spinach In a Rich Tomato Sauce

Pappardelle con Ragu di Cinghiale (gfa) Wide Ribbons of Pasta with a Rich Boar Ragout

MAIN COURSE

Roast Leg of Lamb (gf) Marinaded in Red Wine Garlic and Rosemary Roasted Potatoes and Seasonal Vegetables

Polpette della Nonna Nonna's Homemade Pork Meatballs in a Rich Tomato Sauce Roasted Potatoes and Leaf Salad Scallopina di Vitello alla Milanese Breaded Veal Escalop With Roasted Potatoes and Green Beans

Aubergine Parmigiana (V) (gfa) Layers of Aubergine and Mozzarella Baked in Tomato Sauce Hand Cut Chips and Mixed Salad

DESSERT

Pastiera Napoletana Traditional Italian Tart with Wheat Grain Ricotta and Orange Flower Water

Bigne al Pistachio Choux Pastry Buns filled with Pistachio Cream and White Chocolate Sauce

Panna Cotta alla Vaniglia (gf) With Fresh Strawberries marinaded in Vermouth

Tiramisu Al Amaretto Savioardi Biscuits with Mascarpone Cream Coffee and Amaretto

> 3 Courses £34.50 STARTER PASTA or MAIN & DESSERT

4 Courses £43.50 STARTER PASTA MAIN & DESSERT

(gf) – suitable for Coeliac (gfa) – can be modified to be gluten free (V)– suitable for Vegetarians

> Too full for Pudding? We can pack it up for you to enjoy later!

Easter Sunday – Children's Menu

STARTER

Parma Ham and Melon (gf)

Mozzarella and Tomato Salad (gf) (v)

MAIN COURSE

Penne Bolognese

Chicken Goujons with Chips

Lasagne Al Forno

Spinach and Ricotta Ravioli (V)

DESSERT

A Choice of Icecream or Sorbet

Chocolate Brownie

£15.00