

SUNDAY FIXED PRICE 2 COURSE MENU
ANY MAIN OR PIZZA OR PASTA DISH AND DESSERT
FROM £23.95

MAIN COURSES

Roast Sirloin of Beef and Yorkshire Pudding (gfa)

With a Rich Red Wine Meat Gravy

Involtino di Manzo (gf)

Thinly Sliced Beef rolled with Parma Ham and Pecorino Cheese
cooked in Tomato Sauce

Scallopina di Vitello alla Marsala (gf) (£3 Supplement)

Pan Fried Veal Escalop in a Mushroom Cream and Marsala Sauce

Porchetta alla Pergola (gf)

Roasted Rolled Belly of Pork stuffed with Italian Herbs

The Above Served with Roast Potatoes and Seasonal Vegetables

Fritto Misto – Fried Seafood (£3 Supplement)

Deep Fried Lightly Seasoned Squid Rings Whitebait and King Prawns
With Hand Cut Chips Green Leaf Salad and Homemade Tartar Sauce

Tagliata di Manzo – Chargrilled Rib Eye Steak (gfa)
(£3 Supplement)

Marinated in Balsamic Vinegar and Olive Oil Cooked Medium – Rare
With Rocket Salad Cherry Tomatoes and Parmesan Shavings

Melanzane alla Parmigiana (V) (gfa)

Layers of Aubergine Basil and Mozzarella Baked in Tomato Sauce
Hand Cut Chips and Mixed Salad

PASTA DISHES

Fettucelle Al Ragu Di Manzo (gfa)

Ribbons of Pasta in a Rich Beef Brisket Ragu

Lasagne Al Forno

Layers of Egg Pasta in a Rich Pork Ragu' with Bechamel Sauce and Mozzarella

Ravioloni of the Day

Please Ask for Details

Spaghetti alla Carbonara (gfa)

Pasta with Smoked Pancetta and Cream finished with
Egg Yolk Cracked Black Pepper and Grana Padano

Gnocchi Salsiccia Sbriccolata e Gorgonzola

Potato Dumplings with Pork and Fennel Sausage in a Rich Blue Cheese Sauce

Pasta Dishes are Served with Mixed Salad

PIZZA (TOMATO BASE)

Margherita Tomato Basil and Mozzarella (V)

Bufala Tomato Basil and Buffalo Mozzarella (V)

Napolitana Anchovies Capers Parmesan Garlic Oil (No Mozzarella)

Hawaiï Ham Pineapple Mozzarella

Fiorentina Spinach Free Range Egg Mozzarella Parmesan (V)

Piccante Spicy Home Made Sausage and Mozzarella

Contadina Parma Ham Mushrooms Mozzarella

Diavola Spicy Peperoni Salami and Mozzarella

Capricciosa Ham Mushrooms Egg Mozzarella

Regina Scamorza (Smoked Cheese) Ham Mushrooms Mozzarella

Gorgonzola Spicy Salami Gorgonzola Mozzarella

La Pergola Parma Ham Provolone Cheese Rocket Mozzarella

Quattro Stagioni Mushrooms Olives Ham Artichokes Mozzarella

Alle Verdure Mushrooms Peppers Olives Aubergine Spinach and
Artichokes Mozzarella (V)

Vegana Mushrooms Peppers Olives Aubergine Spinach and
Artichokes Vegan Mozzarella (vg)

Nduja e Peperoni Calabrian Spicy Salami Peppers and Mozzarella

Americana (Hot) Homemade Sausage Ham Salami Chicken and
Mozzarella

Nduja e Burrata Spicy Calabrian Salami and Cream Filled Mozzarella

PIZZA BIANCA (MOZZARELLA BASE)

Noce e Gorgonzola Walnuts Gorgonzola Parmesan

Quattro Formaggi Gorgonzola Provolone Parmesan Scamorza Cream

Tartufo e Salsiccia Truffle Cream Spicy Sausage and Mushroom

Parma Rocket Cherry Tomatoes Parma Ham and Cherry Tomatoes

Mortadella e Pistachio Mortadella Burrata and Crushed Pistachios

CALZONE (Filled Folded Pizza)

Calzone Prosciutto Ham Tomato Mozzarella

Calzone Carne (£ 3 Supplement) Homemade Sausage Ham Chicken and
Spicy Salami Tomato and Mozzarella

Extra Pizza Toppings will be chargeable

DESSERTS – I DOLCI

Tiramisu Al Amaretto

Classic Italian dessert of Savioardi Biscuits soaked in Coffee and Almond Liqueur layered with Mascarpone Cream

Panettone Bread and Butter Pudding

Made using Italian Fruit Cake
Served with Whipped Cream and Caramel Sauce

Panna Cotta (gf)

Classic Italian Cream Dessert – Ask for details of Flavour

Cheesecake al Amaretto

Crushed Amaretti Biscuit Base and Soft Cream Cheese -
Ask for Details of Flavour

Coppa di Gelato (gfa)

A Selection of Italian Flavoured Ice Creams

Trio di Sorbetti (gf) (vg)

Selection of Fruit Ices

Dessert of the Day

Please Ask for Details

Extra Vanilla Ice Cream with any Dessert £1.00

Too Full For Pudding? We can pack it for you to enjoy later!!

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Some Dishes Will Incur a £3 Surcharge