

ONLY AVAILABLE
ON MOTHERS DAY



Est. 1990

Happy Mother's Day!

STARTERS

Rosemary & Seasalt Focaccia (VG)(V)

Focaccia bread served with an olive oil and balsamic dip.

Burrata & Chilli.(VG)(GF)

Creamy cheese served with olive oil, chilli & rocket.

Bianchetti Fritti

White bait served with tartar sauce.

Pate (GFA)

Smooth liver cooked in Italian brandy, served with toasted ciabatta and caramelised onion.

Pompelemo D'Aglio (VG)(V)

Doughballs cooked in a melted garlic parsley butter.

Gran Antipasto(GF)

Selection of three premium meats: Blended Italian Salami, Prosciutto and Coppadi Parma; with olives, tomatoes and mozzarella.

MAIN COURSE

Risotto Con Gamberi (GF)

Rice, prawns, chilli, cream, asparagus, fresh parsley & white wine.

Lasange

Layers of pasta and minced meat in béchamel sauce, tomatoes, wine & cheese.

Spaghetti Napoli (VG)(V)(GFA)

Napoli sauce, cherry tomatoes, garlic, Italian herbs & olive oil.

Tagliatelle Topoly's (GFA)

Thin strips of pasta with ham, mushrooms, tomatoes, cream, béchamel sauce, white wine, mixed herbs and parsley.

Penne Piccante (GFA)

Made with bolognese sauce, hot salami, mushrooms, cream, olives and white wine.

Ravioli Alla Romana

Chicken, napoli sauce, cream, mushrooms, egg yolk, white wine and mixed herbs.

Cannelloni Verdi (VG)

Filled with spinach and ricotta cheese, topped with napoli & mozzarella cheese.

DESSERT

Cheesecake

(please ask a member of staff what's available)

Gelato(GF)

2 Scoops of Pistachio.

Homemade Tiramisu

Made with sponge fingers soaked in coffee & Italian liquor, layered with mascarpone cheese & topped with chocolate powder.

Meringue Roulade (GF)

(please ask a member of staff)

Sorbetto (V)

2 Scoops of Raspberry.

(VG) Vegetarian

(V) Vegan

(GF) Gluten free

(GFA) Gluten free available





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Happy
Mothers
Day

2 COURSES-
STARTER & MAIN
MAIN & DESSERT

£24.50

