

RR ROCCA

FESTA DELLA MAMMA SUNDAY MARCH 31ST

2 COURSES FOR £18.95

3 COURSES FOR £22.95

KIDS MAINS & DRINK FREE WITH EVERY ACCOMPANYING ADULT

AVAILABLE 12 – 6PM

STARTERS

ZUPPA DEL GIORNO OR HEARTY MINISTRONE, FRESHLY PREPARED, WITH ARTISAN ITALIAN BREAD (V)

PATE DELLA CASA, HOUSE CHICKEN LIVER PATE, WITH TOASTED ITALIAN BREAD AND A RICH TOMATO CHUTNEY

ROCCA FUNGHI FARCITI, FRESHLY BREADED MUSHROOMS FILLED WITH HAGGIS AND SERVED WITH PEPPERED MAYONNAISE

INSALATA TRICOLORE, CRISP WHOLESOME SALAD WITH MOZZARELLA, TOMATO, AVOCADO AND A BASIL DRESSING (V)

PARMA HAM BRUSCHETTA, ITALIAN GARLIC BREAD TOPPED WITH SAN DANIELLE HAM, PECORINO, ROCKET AND A BALSAMIC DRESSING

MAINS

ARROSTO DI MANZO, ROAST TOPSIDE OF HERBED BEEF, SERVED WITH TRADITIONAL VEGETABLES, A RICH GRAVY AND HOMEMADE SEASONED YORKSHIRE PUDDING.

LINGUINE ASPARAGO E POLLO, LINGUINI, CHICKEN AND ASPARAGUS IN A SAUCE OF GARLIC, WHITE WINE AND CREAM

LASAGNA AL FORNO, TIMELESS CLASSIC, HOMEMADE LASAGNA WITH BOLOGNESE FILLING AND A BÉCHAMEL SAUCE

PENNE AURORA, PENNE IN A CREAMY, TOMATO AURORA SAUCE, WITH VIBRANT MIXED PEPPERS AND MUSHROOMS (V)

RISOTTO PRIMAVERA, A BRIGHT, FRESH AND VIBRANT ARBORIO RICE DISH WITH JULIENNED SPRING VEGETABLES (V)

POLLO PORCINI, PAN-FRIED CHICKEN SUPREME, WITH WILD PORCINI MUSHROOMS, SAUTÉED IN WHITE WINE, WHOLEGRAIN MUSTARD AND CREAM, ACCOMPANIED WITH ARBORIO RICE

COZZE PAPRIKA, FRESHLY STEAMED MUSSELS IN A CREAMY PAPRIKA SAUCE, SERVED WITH ITALIAN GARLIC BREAD

SALMONE BIANCA, PAN-SEARED FILLET OF SCOTTISH SALMON, IN A CREAM, WHITE WINE AND TARRAGON SAUCE, SERVED WITH RICE

SICILIAN SEA BASS, PAN-FRIED SEA BASS, ON A BED OF CHERRY TOMATOES AND GREEN BEANS, SERVED WITH BOILED BABY POTATOES AND A MEDITERRANEAN SALSA

CALZONE VEGETARIANO, FOLDED PIZZA, FILLED WITH MIXED ROASTED MEDITERRANEAN STYLE VEGETABLES AND MOZZARELLA (V)

DESSERTS

DUE GELATO, YOUR CHOICE OF TWO SCOOPS OF LOCAL AWARD-WINNING EQUI'S ICE CREAM

MERINGUE MAMMA MIA, MERINGUE NEST WITH STRAWBERRY HEARTS, PROSECCO STRAWBERRY COULIS, AND EQUI'S DOUBLE CREAM VANILLA ICE CREAM

BAILEYS PANNA COTTA, HOMEMADE WITH IRISH CREAM, CARAMEL SAUCE DRESSING AND CRUMBED BISCOTTI

CARAMELLO CLASSICO, SUMPTUOUSLY WARM CARAMEL SHORTCAKE, SERVED WITH EQUI'S DOUBLE CREAM VANILLA ICE CREAM

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PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS PRIOR TO ORDERING. GRAZIE!