



## FESTA DELLA PAPA Sunday June 16th

2 COURSES FOR £18.95 | 3 COURSES FOR £22.95

*KIDS MAINS & DRINK FREE WITH EVERY ACCOMPANYING ADULT  
AVAILABLE 12 – 6PM*

*Gluten free options available on request including pasta & pizza*

### STARTERS

**Zuppa Del Giorno**, freshly prepared soup of the day, served with fresh Italian bread

**Hearty Minestrone**, wholesome Italian vegetable soup, served with fresh Italian bread (v)

**Haggis & Black Pudding Stack**, breaded & lightly fried, served with whisky & wholegrain mustard mayonnaise

**Crostini con Fagioli e Salsiccia**, Al forno toasted bread topped with borlotti beans & spicy Italian sausage

**Fritto Misto**, beer battered King prawns & scampi with a lime & chilli mayo

**Funghi Portobello**, oven baked Portobello mushroom, filled with goat's cheese & spinach,  
set on top of a garlic crouton, with béarnaise sauce (v)

### MAINS

**Arrosto del Giorno**, Traditional roast topside of beef dinner with roast potatoes, seasoned Yorkshire puddings & vegetables

**Grande Papa Burger**, 8oz premium beef burger with crispy pancetta, melted Monterey Jack cheese, lettuce, tomato, BBQ mayo & classic hand-cut chips

**Cozze Paprika**, steamed Shetland mussels in a smoked paprika & cream sauce, served with garlic bread

**Calzone Festa di Carne**, meat feast folded pizza, filled with pepperoni, ham, chopped meatballs & marinated chicken  
(vegetarian version available)

**Risotto Funghi Bianca**, Arborio rice and wild mushrooms sautéed in a sauce of thyme, white wine and garlic (v)

**Smoked Haddock Salad**, seasonal leaves, tomato, spinach, haddock & diced new potatoes, with a lime mayo dressing

**Pollo Saltimbocca**, pan-fried chicken supreme, topped with San Danielle parma ham, in a white wine and demi-glace,  
served with seasonal vegetables and potatoes

**Penne Arrabiata**, traditional Italian pasta dish, tossed in a San Marzano tomato sauce with garlic, chilli & herbs (v)

**Tagliatelle Bolognese**, traditional slow-cooked Scotch Beef & Pork ragu, with Chianti & Italian herbs

**Spaghetti Carbonara**, tossed in a delicate sauce of pancetta, parmesan, egg yolk and cream  
(or without cream, the authentic Italian way!)

**Bistecca Di Manzo\***, Grilled 8oz rib-eye steak served with hand-cut chips, rocket and a balsamic vinegar drizzle  
(\*A flavourful cut owing to the trademark fatty marbling; +£6 supplement)

### DESSERTS

**Due Gelato**, your choice of two scoops of local award winning Equi's ice cream

**Rocca Chocolate Orange Cheesecake**, indulgent and creamy chocolate orange homemade cheesecake

**Sticky Toffee Pudding**, sumptuously warm with toffee sauce & Equi's Double Cream Vanilla ice cream

**Cherry Crumble Short Sundae**, delicious homemade cherry crumble, deconstructed with Equi's Double Cream Vanilla ice cream