

HEARTY SUNDAYS

AVAILABLE 12 - 6PM | 2 COURSES FOR £13.95 | 3 COURSES FOR £16.95

Something to whet your appetite?...

PROSECCO £5.75

Spumante Barocco DOC, Italy

NO-JITO £3.95

Fun, but no rum . . . mint, sugar cane, apple juice, soda water and lime muddled with crushed ice

BLOOD ORANGE GIN SPRITZ £5.95

Whitley Neil blood orange gin topped with lemonade, garnished with orange rind

FOR STARTERS

HEARTY MINISTRONE

Served with fresh Artisan Italian bread

ZUPPA *del* GIORNO

Served with fresh Artisan Italian bread

PATE DELLA CASA

Homemade chicken liver pate with toasted Italian bread and rich tomato, chilli and onion compote

HOMEMADE HAGGIS BON BONS

Locally sourced haggis coated in fresh homemade bread crumbs, served with peppered mayonnaise

CROSTINI FAGIOLI

Italian garlic bread topped with peppers, onions, cannellini and borlotti beans

ARANCINI *del* GIORNO

Freshly breaded and lightly fried balls of Arborio rice with Chef's filling of the day, served with a garlic mayonnaise

THE MAIN COURSE

ROCCA ROAST

Traditional roast dinner with Chef's meat of the day, served with your choice of roast potatoes, mash or hand-cut chips

HEARTY BOLOGNESE BAKE

Penne pasta in a slow-cooked Scotch beef and pork ragu, topped with fresh parmesan, mozzarella and oven baked

SPEZZATINO *di* MANZO

Classic Italian stew, diced shoulder of beef slow cooked in red onion, cinnamon and cannellini beans, served with a slice of garlic bread and Arborio rice

POLLO STROGANOFF

Pan-fried sliced chicken breast, in a sauce of onion, mushrooms, paprika, brandy and cream, with Arborio rice

PENNE CARBONARA

Tossed in a delicate sauce of pancetta, parmesan, egg yolk and cream.
Or without cream, the authentic Italian way!

WARM SALSICCIA SALAD

Mixed Italian leaves, chopped sundried tomato, red onion and warm pork and fennel sausage, with a balsamic dressing

SALMONE *al* FORNO

Oven-baked salmon, delicately drizzled with extra virgin Olive Oil, accompanied with honey roast sweet potatoes and buttered seasonal greens

PENNE ARRABBIATA

In a San Marzano tomato sauce with olives, garlic, chilli and herbs
+ ADD DICED CHICKEN BREAST £2

PIZZA MODO MIO

A classic margherita with Fior di Latte mozzarella, San Marzano tomatoes and your topping of choice:

EGLEFINO TRADIZIONALE

Breaded haddock, lightly fried, with hand-cut chips and Italian-style tartare sauce with herbs

RISOTTO EGLEFINO

Arborio rice with locally sourced smoked haddock, peas, butter and parmesan

**Italian Sausage / Salami / Ham
Spicy Chicken / Mushroom / Rocket
Fresh Chilli / Pineapple / Olives / Onion**
(+ £1 per extra topping)

SWEET TEMPTATION Ask your server about gluten-free dessert options

CIOCCOLATO FUDGE CAKE

Served indulgently warm with Equi's Double Cream Vanilla ice cream

DUE GELATO

Your choice of two scoops of local award winning Equi's ice cream

CARAMELLO CLASSICO

Sumptuously warm caramel shortcake with Equi's Double Cream Vanilla ice cream

APPLE CRUMBLE SHORT SUNDAE

Homemade warm apple crumble, perfectly paired with Equi's Double Cream Vanilla ice cream

COMFORTING TEA, PREMIUM COFFEE

or something stronger?

Round off your meal with traditional tea or Italy's favourite Lavazza coffee, accompanied with homemade tablet.

Alternatively our after dinner cocktails and liqueurs come highly recommended.

(above beverage pricing varies from £1.95)

IMPORTANT NOTICE: We kindly advise that all customers must make their server aware of any dietary requirements, including all allergies or intolerances prior to ordering. Whilst we will strive to reduce risk of cross-contamination we cannot guarantee that any dish is 100% free from allergens.

 denotes a gluten-free option available  denotes a vegetarian dish