

HEARTY SUNDAYS

AVAILABLE 12 – 6PM | 2 COURSES FOR £12.95 | 3 COURSES FOR £15.95

Something to whet your appetite?...

MIMOSA £4.95

Prosecco with fresh orange juice

PROSECCO £5.75

Spumante Barocco DOC, Italy

BELLA BELLINI £3.95

White grape juice, with peach, soda and lemon

FOR STARTERS

HEARTY MINISTRONE  

Served with fresh Artisan Italian bread

ZUPPA del GIORNO

Served with fresh Artisan Italian bread

CROSTINI del GIORNO 

Italian garlic bread with Chef's fresh topping of the day

HOMEMADE HAGGIS BON BONS

Haggis coated in fresh bread crumbs, served with peppered mayonnaise

MELON E PROSCIUTTO DI PARMA 

Melon served with thinly sliced San Daniele parma ham, rocket and balsamic glaze

PATE DELLA CASA 

Homemade chicken liver pate with toasted Italian bread and rich compote

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

POLLO STROGANOFF 

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

'DIRTY' BEEF SALAD 

Mixed Italian leaves, chopped tomato, peppers, red onion and delicate strips of warm beef, with sweet chilli dressing

RISOTTO ARROSTITO  

Arborio rice with sauteed mediterranean vegetables, butter and parmesan

SALMONE MEDITERRANEO 

Locally sourced pan-seared salmon, with potatoes, vegetables and a balsamic glaze

EGLEFINO TRADIZIONALE

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

LINGUINE AURORA  

Linguini in a creamy, tomato aurora sauce, with vibrant mixed peppers and mushrooms

PENNE CARBONARA 

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

PIZZA MODO MIO

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

Italian Sausage / Salami / Ham / Onion Spicy Chicken / Mushroom / Rocket Fresh Chilli / Pineapple / Olives

(+ £1 per extra topping)

PENNE ARRABBIATA  

In a San Marzano tomato sauce with olives, garlic, chilli and herbs

+ ADD DICED CHICKEN FOR £1.50

SWEET TEMPTATION Ask your server about gluten-free dessert options

MERINGHE CON LA FRAGOLA

Petite meringue nest, with fresh strawberries, coulis and Double Cream Vanilla ice cream

CARAMELLO CLASSICO

Sumptuous warm caramel shortcake with Equi's Vanilla ice cream

DUE GELATO

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

APPLE CRUMBLE SHORT SUNDAE

Homemade apple crumble perfectly paired with Equi's 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)

Please make your server aware of any dietary requirements including allergies or gluten-free, and we will prepare your meal accordingly.

 denotes a gluten-free option available  denotes a vegetarian dish