

# Mother's Day Menu

## Starters

### ZUPPA del giorno

Home-made soup of the day served with fresh bread

### FAGIOLI e pasta

Freshly made Piedmont borlotti bean soup with smoked pancetta, pasta and fresh bread

### INSALATA Marie Rose

A cocktail of king prawns in a vodka scented Marie Rose sauce with honeydew melon on Cos lettuce served with toasted bread

### PARFAIT di pollo

Home-made chicken liver parfait served with a sweet pear conserve and toasted bread

**OLIVE MISTE e pane (V)** A selection of marinated olives, Italian breads, olive oil and balsamic vinegar

### BRUSCHETTA rustica (V)

Firm Italian bread with chopped cherry tomatoes, red onion, fresh basil, garlic, olive oil and a balsamic dressing

### CALAMARI alla Siciliana e aioli

Tender baby squid tempura with lemon and black pepper served with citrus aioli

## Dessert

### TIRAMISU classico

Classic mascarpone and coffee tiramisù with chocolate sauce

### BAROLO sundae

Vanilla, chocolate and toffee ice cream sundae with crushed meringue, whipped cream and fruits of the forest

### FORMAGGIO miste

A selection of the finest Italian cheese with grapes, assorted biscuits and celery (Supplement £3)

## Main Dishes

### ARROSTO di Manzo

Roasted sirloin of beef served with Yorkshire pudding, duck fat roast potatoes, honey roasted vegetables and a rich red wine jus

### PIZZA VERDURE MISTE (V)

A hand-stretched pizza with San Marzano tomato sauce, mozzarella and roasted Mediterranean vegetables, stone-baked and topped with fresh basil and a drizzle of chilli oil

### POLLO Milanese

Pan fried chicken escalope breaded in lemonm Grana Padano and breadcrumb gremolata served with fresh egg spaghetti in our home-made rich tomato and basil sauce

### RAVIOLI di zucca (V)

Pillows of fresh pasta filled with butternut squash served with a butter, sage and white wine sauce with cherry tomatoes

### AGNELLO al vino rosso

Roast rump of Perthshire lamb served with creamy mash, chilli and garlic spinach and a rich red wine jus. Served pink jus. Served pink (Supplement £5)

### SALMONE alla griglia

Grilled fillet of Scottish salmon served with saffron potatoes, spiced broccoli and home-made Hollandaise sauce

### RIGATONI con 'Nduja

Large ribbed egg pasta tubes with crumbled spicy 'Nduja sausage with red onion & roasted red peppers in our rich tomato & basil sauce with just a touch of cream

### RISOTTO di piselli (V)

Arborio risotto rice cooked with roasted red peppers, garden peas and mascarpone cheese

3 COURSES FROM £22.95