



SAMPLE SUNDAY LUNCH

Garlic Bread



Tiger prawn fritti – lightly fried and served with homemade tartar sauce
Our homemade chicken liver and pork paté with caramelised red onions and warm toast
Best ham from Parma and melon

Mozzarella in carrozza – coated in breadcrumbs lightly fried, served on a spicy tomato sauce V
Atlantic prawn salad dressed with cocktail sauce
Handmade gnocchi pomodoro and pesto V
Avocado, vine tomato and fresh roasted peppers salad drizzled with olive oil and balsamic Ve



'La Porchetta' – roast loin of pork the Italian way
Roast rump of Welsh lamb with mint sauce
Traditional roast sirloin of beef with Yorkshire Pudding
Carlo's Sunday Nut Roast Ve

Breast of chicken cooked in a white wine, mushroom and cream sauce OR
Milanese – coated in breadcrumbs lightly fried and served with homemade chips
Baked fillet of seabass brushed with fine herbs and lemon scented olive oil
Our handmade fresh pasta beef lasagne
Carlo's spinach and ricotta handmade ravioli with butter and sage V
Fresh calve's liver Veneziana – white wine, onion and balsamic reduction

Medley of fresh vegetables and roasted potatoes or mixed salad



Ciocolatissimo - rich dark chocolate mousse
Classic Italian tiramisú with espresso and mascarpone
Oranges in caramel and grand marnier Ve
Poached sweet pear in Chianti served with cinnamon icecream and amaretti biscotti
Blood orange and lemon sorbets Ve
Crêpe suzette
Vanilla and/or chocolate gelato

2 courses £19.95 3 courses £24.95

Children under 12 half price

A discretionary 10% service charge will be added to your final bill