

MINESTRONE (V) OR SMOCKED HAM HAUGH & LENTIL SOUP CHICKEN LIVER PATE

HOMEMADE PATE WITH CHICKEN LIVER, ONIONS, GARLIC, WHITE WINE & FRESH HERBS, SERVED WITH OLIVE OIL DRIZZLED TOAST & CARAMELIZED ONIONS

FUNGHI FORMAGGIO (V)

CHEDDAR CHEESE STUFFED MUSHROOMS BRRADED DEEP FRIED & SERVED WITH GARLIC MAYO

BLACK PUDDING FRITTERS

STORNOWAY BLACK PUDDING WADGES BREADED, SHALLOW FRIED, SERVED WITH PINK PEPPERCORN MAYO

POLPETTE MARINARA

ITALIAN STYLE BEEF MEATBALLS, SERVED IN A TOMATO & BASIL SUGO, PARMESAN CHEESE BRUSCHETTA CAPRESE (V)

MARINATED DICED TOMATOES WITH FRESH BABY MOZZARELLA, RED ONION, BASIL, OLIVE OIL, FRESH GARLIC ON TOASTED BREAD WITH A BALSAMIC DRIZZLE

MOZZARELLA IN CARROZZA (V)

DEEP FRIED MOZZARELLA STICKS, COATED IN BREADCRUMB, SERVED WITH TOMATO SUGO

MAINS

TURKEY ROAST WITH ALL THE TRIMMINGS

OVEN ROASTED TURKEY IN A TASTY GRAVY WITH CHIPOLATA SAUSAGE, PORK & HERBS STUFFING, SERVED WITH SEASONAL VEGETABLES & POTATOES

HADDOCK GOUJONS

ANGEL CUT HADDOCK, LIGHTLY FLOURED & DEEP FRIED, SERVED WITH CHIPS & TARTARE SAUCE

LASAGNA AL FORNO

TAGLIATELLE BEEF RAGU

8 HOURS SLOW COOKED SCOTCH BEEF RAGU WITH ONIONS, BAROLO RED WINE, CHERRY TOMATOES & HERBS

CRISPY BACON MAC&CHEESE

RISOTTO FUNGHI PARMIGIANO (V)

ARBORIO RICE WITH MUSHROOMS IN A GARLICKY CREAMY WHITE WINE SAUCE,
TOPPED WITH PARMESAN SHAVINGS

PAELLA DE VALENCIA

ARBORIO RICE WITH CHICKEN & CHORIZO IN A SAUCE WITH MIXED PEPPERS & SAFFRON

PIZZA MARGHERITA (V) OR PEPPERONI

PASTA PRINCESS

STRIPS OF CHICKEN TOSSED WITH BACON, ONIONS & PEAS IN A CREAMY TOMATO SAUCE

DESSERTS

CHOCOLATE BROWNIE
CHRISTMAS PUDDING & BRANDY SAUCE
TRIO OF MINI CANNOLI
STRAWBERRY MESS

CRUSHED MERINGUE, FRESH STRAWBERRIES, WHIPPED CREAM, ICE CREAM, STRAWBERRY SAUCE



AVAILABLE SUNDAY TO SATURDAY

11.30 AM TILL 4.15 PM (LAST ORDER)

2 COURSES £19.50

3 COURSES £23.50

SAPORITA



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