

Starters

ZUPPA DEL GIORNO (v)

Rigalettos homemade soup of the day with freshly baked baguette

SOUFFLE DI FROMAGGIO (v)

Twice baked goat's cheese and honey soufflé served with honey & mustard dressed leaves

DUO DI ARANCINI

A duo of pesto and beef ragu risotto balls with pepperonata sauce

SPIEDINI DI GAMBERONI

King prawn skewers marinated in chilli, garlic & lime served with spiced aioli

BRUSCHETTA ITALIANA (v)

Made after the traditional recipe with tomato, garlic and basil on a toasted bread

Main Courses

MANZO ARROSTO

Roasted topside of beef served with roast potatoes, seasonal vegetables, Yorkshire puddings & gravy

BRAZINO FRITTO

Pan fried fillet of sea bass accompanied by fennel & chive crushed potatoes and rocket salad

PARMIGIANA DI MELANZANE (v)

Oven baked lightly battered slices of aubergine, layered with tomato ragu and mozzarella cheese

PIZZA DI POLPETTE

Traditional Wood Fired Pizza topped with tomato sauce and homemade meatballs

SPAGHETTI PICANTE (v)

Freshly cooked spaghetti tossed with courgette, chilli & garlic oil and finished with parmesan shavings

Desserts

FONDANTE AL CIOCCOLATO

Homemade chocolate fondant served with pistachio ice cream

LIMONCELLO CHEESECAKE

Cheesecake made with Italy's favourite liquor and served with fruit coulis

GELATINA DI FRUTTI

Fresh raspberries & blueberries set in a delicate elderflower jelly

GELATO MISTO

A selection of dairy ice cream, rolled wafers & fruit sauce

SUNDAY 11TH OF MARCH 12NOON – 6PM

£18.50 per person

