

3 COURSES

Mother's Day Menu 2026

FUNGHI DI STAGIONE RIPIENI

Roast large mushrooms filled with roast Mediterranean vegetables, melted cheese and Parmesan

PROSCIUTTO DI PARMA E MELONE

Thin sliced Parma ham with melon

INSALATA DI MOZZARELLA E AVOCADO

Mozzarella, avocado and sliced tomato with mixed salad and homemade pesto dressing

GAMBERI ALLO ZENZERO

Shelled tiger prawns with ginger, spring onions and white wine

CALAMARI FRITTI

Deep fried tender squid with home made tartar sauce

SALMONE AFFUMICATO

Smoked Scotch salmon on a bed of lettuce

ZUPPA DELLA MAMMA

Mother's Day soup

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STINCO DI AGNELLO ALLA MENTA

Slow cooked shank of lamb in red wine and fresh mint

SCALOPPINE DI VITELLO ALLA PIZZAIOLA

Thin veal escalope's with garlic, olives, capers and tomato

SALMONE AL PROSECCO

Poached fresh salmon with béchamel, fresh cream and prosecco

PETTO DI POLLO BIANCANEVE

Pan fried breast of chicken with seasonal mushrooms, cream and sherry

BRANZINO CON GAMBERI E VINO BIANCO

Fillets of sea bass with shelled tiger prawns and white wine sauce

ARROSTO DEL GIORNO

Roast Scotch beef sirloin Yorkshire pudding and homemade gravy

LASAGNA CLASSICA

Layers of lasagne, homemade bolognese and cheese sauce

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DOLCE DEL GIORNO

Selection of Desserts of the Day

PRICE £44.00

An Optional 10% gratuity will be added to the total of the bill

PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES