LUNCH

STARTERS PRIMI

Portobello Mushroom (V)

Oven roasted portobello mushroom,
artichoke and taleggio cheese

Whitebait

Shallow fried whitebait with homemade tartar sauce

Caprino

Goats cheese parcel wrapped in parma ham

Bruschetta Con Pomodoro (V)

Fresh tomato and basil on rustic Italian bread

Carlo's Famous Soup (V)

Minestrone soup

Cocktail Di Gamberetti

Prawns dressed with our own brandy Marie rose sauce

MAINS SECONDI

Cannelloni (V)

Oven roasted spinach and ricotta cannelloni

Tacchino Di Natale*

Roasted turkey crown with stuffing, fresh vegetables,
roasted potatoes & cranberry sauce

Lamb Shank*

Cooked to perfection with a red wine
and rosemary reduction

Pollo Cacciatore*

Breast of chicken, mushrooms, onion, olives, red wine + pomodorini

Lasagne

A traditional favourite

Salmon Fillet*

Oven roasted salmon fillet with a Sicilian dressing

PLEASE NOTE, ALL DISHES MARKED WITH A *
ARE SERVED WITH VEGETABLES & POTATOES

SELECTION OF DESSERTS

2 COURSE		3 COURSE	
Mon - Thurs	£12.95 per person	Mon - Thurs	£15.95 per person
Fri & Sat	£13.95 per person	Fri & Sat	£16.95 per person

DINNER

STARTERS PRIMI

Portobello Mushroom (V)

Oven roasted portobello mushroom,
artichoke and taleggio cheese

Whitebait

Shallow fried whitebait with homemade tartar sauce

Caprino

Goats cheese parcel wrapped in parma ham

Bruschetta Con Pomodoro (V)

Fresh tomato and basil on rustic Italian bread

Carlo's Famous Soup (V)

Minestrone soup

Cocktail Di Gamberetti

Prawns dressed with our own brandy Marie rose sauce

Caprese (V)

Freshly sliced mozzarella and tomatoes

Funghi All'Aglio (V)

Mushrooms pan fried with garlic and butter

MAINS SECONDI

Cannelloni (V)

Oven roasted spinach and ricotta cannelloni

Tacchino Di Natale*

Roasted turkey crown with stuffing, fresh vegetables,
roasted potatoes & cranberry sauce

Lamb Shank*

Cooked to perfection with a red wine and rosemary reduction

Penne Spezzatino*

Strips of sirloin steak, garlic, chilli and plum tomato
vegetarian option available

Lasagne

A traditional favourite

Salmon Fillet*

Oven roasted salmon fillet with a Sicilian dressing

Sirloin Steak*

10oz sirloin steak served with creamy peppercorn or Barolo sauce

Pollo Cacciatore*

Breast of chicken, mushrooms, onion, olives, red wine + pomodorini

SELECTION OF DESSERTS

2 COURSE		3 COURSE	
Mon-Thurs	£16.95 per person	Mon-Thurs	£19.95 per person
Fri & Sat	£17.95 per person	Fri & Sat	£22.95 per person

TERMS & CONDITIONS

1. Reservations to be made by phone, email or in person to our restaurant.
2. Pre orders required.
3. A non refundable deposit of £5 per person is required.
4. Parties will be given one receipt per bill.
5. During the month of December the lunch and early bird menu is unavailable.
6. Would guests pay particular attention to the time of their reservation and time allocated to stay.

Merry Christmas