

L'Amorosa

SUNDAY LUNCH

Olive Bella di Cerignola £3 / Focaccia, grissini, ciabatta basket & olive oil £3

STARTERS

Burrata & Mozzarella with San Marzano tomato and Basil pesto dressing

Venetian style sardine in saor with pickled gooseberries, cucumber & summer leaves

Selection of Bresaola, Capocollo & Salami with Carta di musica bread (min 2 per)

Golden & Candy beetroot with watercress salad and goats cheese dressing

MAINS

Egg free Cavatelli pasta with Genovese Basil pesto, green beans & potato

Agnolotti pasta parcels with homemade ragu, fresh peas & rosemary

Breaded Chicken breast Milanese with baby gem, rocket & Parmesan salad

Char grilled fish of the day with seasonal vegetables & salad leaves

Char grilled leg of lamb with tender stem broccoli, roast potato & salsa Verde

Children options home made pasta with traditional ragu Bolognese / tomato

DESSERTS

Classic Italian Tiramisu dessert with coffee & Marsala wine

Mixed summer berries with natural yoghurt sorbet and basil sugar

Tasting Selection of mini homemade desserts & honeycomb to share (min 2 pers)

Gorgonzola dolce with homemade chutney & crackers

£20 for 2 courses / £25 for 3 courses

All prices include VAT @20% 12.5% Discretionary service will be added to your bill

Please note that all our food is prepared and cooked fresh on premises. If you are in a hurry have any allergies or intolerance

Please bring it to our attention and we will do our utmost to accommodate you.

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