



OUR CHEF'S SPECIAL GOURMET SELECTION

IL PRIMI - STARTERS

CARNE SCOZZESE - Haggis & fried egg on a crouton draped in mushroom and cream sauce	£ 5.75
FEGATO D'AGNELLO - lambs liver, onion & crispy bacon in red wine sauce on garlic crouton	£ 4.95
SARDINE CASALINGA - Pan Fried whole sardines in a garlic, white wine and tomato sauce	V £ 5.95
RISOTTO CON SALMONE AFFUMICATA - A simple but very tasty risotto of fine local smoked salmon with butter, herbs, cherry tomatoes and lemon	V £5.25 starter £ 9.50 main course
PEPPERONI RIPIENI - Stuffed roasted pepper with rice, spinach and goats cheese	V £ 5.50
ZUPPA DI PESCE - Italian fresh fish soup; pieces of fresh fillets with mussels and peeled king prawns in a delicious white wine broth with a touch of chilli, tomato, peas & potatoes	V £6.50

SECONDI PIATTO - MAIN COURSE

ANATRA DELLA MODENA - Barbary Duck breast sliced with spring onion in a sweet & sour balsamic and redcurrant sauce served with a timbale of Arborio rice and vegetables	£13.95
PESCE CON CREMA E CROSTA - Italian fish pie; pieces of boneless fresh fish, peeled king prawns and mussels in a creamy cheese and tarragon sauce baked under gratinated potatoes	V £ 12.50
CALZONE 'KIEV' - Baked stuffed pizza with chicken, garlic butter, bacon, cheese & tomato	£ 9.95
AGNELLO AL FORNO - large "banquet" shoulder of Lakeland lamb, marinated with mint and redcurrant, roasted till beautifully tender in a red wine, rosemary & garlic sauce	£ 14.95
POLLO PARMEGIANA - Breaded Chicken escalope served on a bed of spaghetti tossed in butter, tomato, basil and parmesan sauce	£ 11.95
FILLETO BRANZINI - Fillet of sea bass in a prawn and Sambuca sauce on a bed of spinach	V £ 12.95
FUSILLI VERDE - Creamy pasta baked with asparagus, spinach, pesto, green olives & cheese	V £ 10.95
MAIALLE ARROSTO - Slow roasted tender belly pork in a sweet cinnamon spiced apple and cider sauce with a side of sautéed potatoes	£ 11.50
BISTECCA CON SALSOLA DOLCELATTE- Local Cumberland Sirloin steak grilled to your liking served on sweet fried onions and masked in a Dolcelatte blue cheese sauce	£ 16.95
POLPETTE DELLA CHEF - Pork meatballs tossed with pasta in a creamy mushroom sauce	£ 9.50

I DOLCE DELLA CASA - HOMEMADE DESSERTS

BUDDINO DI CIOCOLATTO - Homemade heavenly hot chocolate pudding with hot chocolate sauce, vanilla ice cream and fresh pouring cream. Simply sublime!	V £ 4.50
MELE IN CROSTA - Individual apple crumble baked fresh to order with ice cream and cream	V £ 4.50
CASA ROMANA MESS - Crushed meringue, whipped cream and fresh strawberry compote	V £ 4.50
IL FORMAGGIO CON PORTA - Dolcelatte cheese with cream crackers and small glass of port	V £ 4.95

* SPECIAL OFFER * SPECIAL OFFER * SPECIAL OFFER *

Any of these dishes can be ordered individually but why not treat yourself to 3 courses and wine?
 Every 2 people ordering 3 courses from this selection for the special price of £ 49.95 will receive a free bottle of house Red, White or Rose to share (price for 1 person is £24.95 and includes 2 standard glasses)
 V denotes meat free dishes. Please inform us of any food allergies. Main meals are served with veg unless stated otherwise