



# Father's Day Totti

## 2 COURSE SET MENU £37

### STARTERS

**GNOCCHI SORRENTINO**

A CLASSIC SOUTHERN ITALIAN GNOCCHI BAKED WITH TOMATO AND BURRATA CHEESE

**ITALIAN SAUSAGE & RICOTTA TORTELLONI**

HANDMADE PASTA FILLED WITH ITALIAN SAUSAGE MEAT AND CREAMY RICOTTA WITH A POMODORO SAUCE

**MAMAS MEATBALLS**

HOMEMADE ITALIAN STYLE MEATBALLS, SIMMERED IN A RICH TOMATO SAUCE, GARLIC & BASIL

**PRAWN & CRAY FISH COCKTAIL**

PEELED PRAWNS AND TENDER CRAYFISH, SERVED WITH LETTUCE, AVOCADO AND A COCKTAIL SAUCE

**CAPRESE SALAD**

FRESH MOZZARELLA, VINE TOMATOES AND SWEET BASIL, SEASONED WITH HIMALAYAN SALT, OLIVE OIL AND A BALSAMIC GLAZE

### TRADITIONAL ROAST

CHOICE OF **ROAST LAMB** / **ROAST BEEF** / **SMOKED GAMMON** / **CORNFED ROAST**

**CHICKEN** / **VEGAN ROAST**. SERVED ALONGSIDE ALL THE TRIMMINGS, YORKSHIRE PUDDING AND GRAVY

### ITALIAN MAINS

**GAMBERONI TAGLIOLINI**

SQUID INK TAGLIOLINI COOKED WITH TIGER KING PRAWNS, BABY SHRIMP, GARLIC AND BASIL IN A POMODORO SAUCE

**BEEF RAGU PAPPARDELLE**

A TRUE ITALIAN CLASSIC, MADE WITH ANGUS 28-DAY DRY AGED MINCED BEEF, SLOW COOKED WITH CARROTS, CELERY, MUSHROOMS, ONIONS AND GARLIC IN OUR HOUSE PREPARED POMODORO SAUCE

**SICILIANA**

PAN-SEARED EGGPLANT, COURGETTE, ONIONS, ROASTED PEPPERS, GARLIC, MIXED HERBS COOKED IN RICOTTA CHEESE AND POMODORO SAUCE

**DIAVOLA**

NEAPOLITAN SAUCE BASE, MOZZARELLA, PEPPERONI, BLACK OLIVES, ITALIAN SAUSAGE, CHOPPED CHILLI'S

