

The *Italian* KITCHEN

Sunday **Roast** *Menu*

*Enjoy exceptional modern Italian cuisine, exquisite wines and a very warm Welcome
in the elegant and relaxed surroundings at The Italian Kitchen.*

Head Chef Shannon Richards and her team lovingly prepare each dish using the finest quality locally sourced produce



1 COURSE £18 ½

2 COURSE £25

3 COURSE £29

Sunday Roast Menu

1 COURSE £18 ½ / 2 COURSE £25 / 3 COURSE £29

Antipasti / Starters

MOZZARELLA IN CAROZZA

Deep fried smoked mozzarella, sweet chilli & tomato relish (v)

ITALIAN KITCHEN MEATBALLS

Local butcher mixed pork and beef meatballs, rich tomato sauce, parmesan shavings, basil oil, Italian bakery bread

DORSET SMOKED SEA SALT AND CHILLI SQUID

lime and saffron mayo

Mains

SIRLOIN OF BEEF

28 day Aged Aberdeen Angus Sirloin of Beef Served Medium

PORCHETTA

Loin and Belly of Local Pork Rolled with Fennel, Chilli, Thyme & Oregano

MIXED BEEF & PORCHETTA

(£3 supplement)

*All Served with Basil & Parmesan Cauliflower Cheese, Beef Dripping Roasted Potatoes, Medley of Vegetables,
Bone Marrow & Red Wine Jus, Homemade Yorkshire Pudding*

Desserts

TIRAMISU CLASSICO

HOMEMADE CHEESECAKE

Ask server for today's decadent treat

ICE CREAM / CHOOSE 3 FLAVOURS

Vanilla / White chocolate / Caramelita / Pistachio / Cappuccino / Panna cotta & raspberry

ADD

PROSECCO glass £5 Bottle £20

ANTIPASTI SHARING BOARD £5

COFFEE £2

COCKTAIL - Espresso/Pornstar Martini £5

We do not serve fast food but quality fresh food cooked to order as quickly as possible

For food allergies and intolerances: Please speak to our staff about the ingredients when ordering your meal. (v) for vegetarian
An Allergen menu is available please ask.