



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 £16

2 COURSE £22

3 COURSE £25

Sunday Roast Menu

1 COURSE £16 / 2 COURSE £22 / 3 COURSE £25

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

SAUTEED MUSHROOMS

Mushrooms in a creamy garlic & parsley sauce, white truffle oil, Italian bakery bread

Mains

DUO OF BEEF

28 day Aged Aberdeen Angus Sirloin & Rib of Beef Served Medium

PORCHETTA

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

MIXED BEEF & PORCHETTA

(£2 supplement)

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

Desserts

TIRAMISU CLASSICO

FRANGELICO AND MILK CHOCOLATE CHEESECAKE

Ginger biscuits, hazelnut, raspberry coulis

ICE CREAM / CHOOSE 3 FLAVOURS

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

ADD Glass of Prosecco £5, Bottle of Prosecco £20, Breadboard £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.