

# SASSO



## LUNCH ON SUNDAYS

2 COURSES £28

3 COURSES £32

Served between 12.00 pm - 4.00 pm

A la carte menu always available

### STARTERS

#### ZUPPA DEL GIORNO

Daily made fresh soup, garlic croutons

#### BRUSCHETTA FUNGHI (v)

Toasted bread with creamy garlic mushrooms

#### CROSTATATA DI EGLEFINO

Creamed natural smoked haddock and garden pea tartlet

#### PATE ALLA CIBO

Smooth duck & chicken liver pate with Marsala wine and whipped butter, spiced plum & apple jam, toasted bread

### MAIN COURSES

#### MANZO ARROSTO / ROASTED BEEF RIB EYE

Prime beef rib eye roasted in grain mustard, served with herb roasted potatoes, mixed vegetables, rich red wine gravy and Yorkshire pudding

#### PARMIGIANA DI MELANZANE (v)

Baked layers of aubergines, mozzarella, tomatoes and basil

#### SALMONE ARROSTO / ROASTED SALMON

Salmon roasted with lemon and cherry tomatoes, served with herb roasted potatoes and mixed vegetables

#### POLLO ARROSTO / ROASTED CHICKEN

Thyme and garlic roasted half a chicken, accompanied by herb roasted potatoes, mixed vegetables and gravy

### DESSERTS

#### ASSIETTE DI DOLCI

Mixed selection of freshly made dessert

( please refer to your server )