

LEONE

SUNDAY LUNCH (SAMPLE MENU)

MINISTRONE SOUP

Flavoured butter, home baked focaccia. *(v)*

AVOCADO BRUSCHETTA

Shallots, avocado, smoked paprika mayonnaise, balsamic glaze. *(v)*

POLENTA AND PARMESAN CHIPS

Pesto rosso, balsamic rocket.

TEMPURA KING PRAWNS

Crispy king prawns, basil mayonnaise.

CAPRESE SALAD

Cherry tomatoes, bocconcini, confit tomatoes, sage crisps, tomato dressing, basil pesto.

GARLIC AND ROSEMARY PIZZA BREAD

Mozzarella, basil olive oil.

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BEEF RUMP ROAST

Roasted potatoes, honey carrots, mange tout, yorkshire pudding, gravy.

CHICKEN BREAST ROAST

Roasted potatoes, honey carrots, mange tout, yorkshire pudding, gravy.

LINGUINE BOLOGNESE

Linguine pasta, bolognese ragu, grana padano.

CASSARECCE CON BROCCOLI

Cassarece pasta, broccoli, garlic butter, red onion. *(v)*

QUATTRO CARNI PIZZA

Tomato sauce, mozzarella, pancetta, pepperoni, salami, nduja, truffle oil.

PIZZA VEGETARIANA

Tomato sauce, mozzarella, mushrooms, olives, grilled artichokes.

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DARK CHOCOLATE BROWNIE

White chocolate amaretto sauce, tonka bean ice cream.

TIRAMISU

Lime gel, lavender chantilly cream, chocolate tuile.

YOGHURT AND BLACKBERRY PANNACOTTA

Mixed berry coulis, honeycomb, passion fruit caviar.

AFFOGATO

Tonka bean ice cream soaked in espresso, amaretto crumb.

FARNGELICO ITALIAN MERINGUE

Berries and thyme coulis, roasted white chocolate soil, fresh berries, lemon sorbet.

SELECTION OF ICE CREAMS

Tonka bean, salted caramel and pecan, dark chocolate, strawberry, lemon sorbet.

£17.50 one course | £24.50 two courses | £31 three courses