



FINO

SUNDAY

WOOD FIRED ROAST
12pm to 6pm

2 AND 3 COURSE £19.95 - £23.95
CHILDREN £10 - 3 COURSE

FOR THE TABLE

WOOD FIRED SOURDOUGH BREAD STICKS V
AND HOMEMADE PESTO SAUCE

.....

CRISPY CALAMARI
WITH A MARINARA SAUCE AND PARMESAN CHEESE

CHICKEN LIVER PATE WITH SOURDOUGH
SERVED WITH FRESH FIGS AND PISTACHIO

SOUP OF THE DAY GFA

GAMBAS DIAVOLA (£3.50 SUPP) GFA
KING PRAWNS IN A CHILLI INFUSED TOMATO SAUCE

MINI GARLIC BREAD WITH TOMATO V
WITH HOMEMADE PESTO DIPPING SAUCE

.....

WOOD FIRED GARLIC AND LEMON CHICKEN ROAST GFA
CHICKEN BREAST INFUSED WITH LEMON AND GARLIC AND COOKED IN OUR WOOD FIRED OVEN, WITH GOOSE FAT
POTATOES, PESTO BROCCOLI, CARROTS GLAZED IN HONEY,
EXTRA VIRGIN OLIVE OIL MASHED POTATO AND FINO ITALIAN YORKSHIRES

WOOD FIRED CHIANTI BEEF ROAST GFA
TENDER BEEF ROAST, SOAKED IN CHIANTI WINE AND SLOWLY COOKED IN OUR WOOD FIRED OVEN, SERVED WITH GOOSE
FAT POTATOES, PESTO BROCCOLI, CARROTS GLAZED IN HONEY,
EXTRA VIRGIN OLIVE OIL MASHED POTATO, FINO ITALIAN YORKSHIRES

CHILDREN'S FINO ROAST GFA
CHOICE OF CHICKEN, BEEF OR CALZONE

SEABASS
CRUSHED NEW POTATOES AND PESTO BROCCOLI

MINI VEGETARIAN CALZONE ROAST V
GOOSE FAT POTATOES, PESTO BROCCOLI, CARROTS IN HONEY, FINO ITALIAN YORKSHIRES

.....

TIRAMISU V
SAVOIARDI BISCUITS, DIPPED IN COFFEE AND TIA MARIA LIQUOR, LAYERED WITH FRESH MASCARPONE

CHOCOLATE FUDGE CAKE VEA
HOT CHOCOLATE FUDGE CAKE SERVED WITH VANILLA ICE CREAM

LEMON CANNOLI V
LEMON MASCARPONE WITH A PISTACHIO CRUMB FINISHED WITH RASPBERRIES AND MINT LEAVES

ICE CREAM V
3 SCOOPS OF ICE CREAM

PLEASE SPEAK TO A MEMBER OF OUR TEAM IF YOU HAVE ANY QUESTIONS REGARDING ALLERGIES AND
INTOLERANCES. IT IS IMPORTANT THAT WE ARE MADE AWARE

