



# FINO

## SUNDAY

WOOD FIRED ROAST

12pm to 6pm

**2 AND 3 COURSE £19.95 - £23.9**  
**5 CHILDREN £10 - 2 COURSE**

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### FOR THE TABLE

**WOOD FIRED SOURDOUGH BREAD STICKS V**  
AND HOMEMADE PESTO SAUCE

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**CRISPY CALAMARI**  
WITH A MARINARA SAUCE AND PARMESAN CHEESE

**CHICKEN LIVER PATE WITH SOURDOUGH**  
SERVED WITH FRESH FIGS AND PISTACHIO

**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

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**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, ROASTED SWEETHEART CABBAGE, 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 GOOSEFAT POTATOES, PESTO BROCCOLI, CARROTS GLAZED IN HONEY, ROASTED SWEETHEART CABBAGE, EXTRA VIRGIN OLIVE OIL MASHED POTATO, FINO ITALIAN YORKSHIRES

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

**SEABASS**  
CRUSHED NEW POTATOES, CARROTS GLAZED IN HONEY AND PESTO BROCCOLI

**PEA AND MINT RISOTTO V**  
ARBORIO RICE, DELICATELY BOUND WITH ONION, GARDEN PEAS AND MINT, FINISHED WITH PEASHOOTS AND MINT OIL

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**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

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