



Di Maggio's FESTIVE LUNCH

3 COURSES £14.95PP

Available 12 to 3.45pm

Starters

MINISTRONE INVERNO V

A rich winter tomato and vegetable soup

RAVIOLI SALSA ROSA V

Pillows of pasta filled with ricotta cheese and spinach topped with a creamy tomato sauce

PRAWN COCKTAIL

North Atlantic prawns in a traditional Marie Rose sauce on a bed of lettuce, tomato and cucumber with a wedge of lemon

CROSTINI MISTI V

A trio of Italian breads loaded with three toppings of melted mozzarella, mixed peppers and fresh tomato, red onion and basil

ARANCINI V

Crisp crumbed balls of risotto rice mixed with mozzarella and mushrooms served on caramelised onions with a drizzle of basil oil and a Napoli dip

Mains

TURKEY INVOLTINI

Roasted turkey breast rolled with apple and cranberry stuffing and wrapped in bacon served with chipolatas, roast potatoes, seasonal vegetables and a rich red wine jus

SCOTTISH PRIME SIRLOIN STEAK

255g sirloin steak served with peppercorn sauce with your choice of roast potatoes or fries and seasonal vegetables (£5 Supplement)

SALMON DI MAGGIO'S

Pan fried salmon with king prawns in a tarragon and white wine cream sauce, roast potatoes and seasonal vegetables

LASAGNE FAMOSO

Everyone's firm favourite. Our all-time best seller!

PIZZA CON VERDURE ARROSTO V

A hand-stretched pizza with our own pizza sauce and mozzarella cheese, topped with roasted mixed peppers, grilled courgettes, aubergine, pine nuts and chilli oil

FUSILLI CAMPAGNA V

Fusilli pasta with courgettes, aubergine, red and yellow peppers and spinach in a rich home-made tomato sauce with a hint of chilli

Dessert

STICKY TOFFEE PUDDING

Traditional sticky toffee and date pudding drizzled with hot caramel sauce with your choice of cream or ice cream

ICE CREAM & HOT CHOCOLATE SAUCE

For those who have had enough, 2 scoops of vanilla ice cream with hot chocolate sauce

DI MAGGIO'S TRIFLE

A sponge base soaked in Marsala and topped with fruit, jelly, custard and whipped cream finished off with toasted almonds