Lunch at Regginas Italian

1 Course - £14.95 / 2 Course - £19.95 / 3 Course - £24.95

ANTIPASTI

POLPETTEBeef and pork meatballs

braised in a rich tomato sauce

BRUSCHETTA POMODORO (V)
Classic tomato & basil bruschetta

BRUSSELS PATE

Smooth pate, sweet tomato and chilli chutney, ciabatta

MINESTRONE SOUP (V)

Classic Italian vegetable and pasta soup, served with ciabatta

CALAMARI FRITTI

Deep fried squid with a lemon garlic mayonnaise

SECONDI

MUSHROOM RISOTTO (V)

Creamy Risotto Rice, with a selection of wild mushrooms, topped with rocket

PAN FRIED CALVES LIVER

Pancetta, garlic butter, mash potato, mixed vegetables

HOMEMADE LASAGNA

Tomato sauce, béchamel, bolognese and pasta sheets, topped with fresh cheese

CATCH OF THE DAY

Fillet of fish chosen by the chef, lemon & dill cream, new potatoes, mixed vegetables

SPAGHETTI CARBONARA

Spaghetti tossed with diced pancetta in a creamy parmesan sauce

POLLO MILANESE

Breaded butterfly chicken breast, served with spaghetti arrabbiata

TRADITIONAL SUNDAY ROAST

Traditional Roast with all the trimmings. Served Family Style.

Choose from Pork Loin, Beef Sirloin, Leg of Lamb, or a slice of each.

Homemade Gravy, Roast Vegetables, and a Giant Yorkshire Pudding.

Additional £5 Supplement

HOMEMADE DOLCI

TRADITIONAL TIRAMISU

Italian finger biscuits soaked in coffee and marsala, mascarpone coffee cream, cocoa powder

TRIPLE CHOCOLATE BROWNIE

Served hot, with vanilla ice cream

SOFT MERINGUE ROULADE

Soft meringue roulade, peach and pineapple slices, vanilla cream, rolled in coconut shavings

ALL PRICES INCLUSIVE OF VAT. A SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. ALL FOOD IS COOKED FRESH TO ORDER AND WE APOLOGISE FOR EXTENDED WAIT TIMES DURING BUSY PERIODS. WE CANNOT GUARANTEE THE ABSENCE OF NUTS, FISH BONES OR SEAFOOD SHELL FRAGMENTS. IF YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW.