

## The Augill Italian Kitchen

Inspired by our love of Italian food & the Italians we have met  
and using the best ingredients from the Northern counties  
Umbria meets Cumbria!

Served in the Dining Room at 730 pm each evening – please order by 6 pm  
£30 for three courses, £25 for two – children (under 12) £15  
Sundays Pizza, salad & pudding £20

### Monday

Umbrian beef or wild mushroom Lasagne



Mascarpone berry trifle terrine

We don't cook on a Tuesday & Wednesday evening  
We do traditional afternoon tea between 1 pm and 6 pm  
and can recommend local places to eat

### Thursday

Pasta ribbons with pork, sage & cream or with Neapolitan vegetable ragu



Chocolate & hazelnut parfait with orange biscuits

### Friday

Winter minestrone with rosemary Focaccia *or*

Ravello style spinach & Ricotta pancakes



Leek & goat cheese risotto with walnut pesto as it is *or*  
with Flavio's fennel dusted supreme of chicken & mange toutes



Caprese chocolate & almond cake *or*

Appleby Creamery cheeses

### Saturday

Roasted butternut squash, pumpkin seed & red onion salad *or*

Aubergine, raisin & pine nut fritters with lemon pickle



Tuscan slow roasted lamb shanks with tomatoes & olives *or*

Milanese courgette & red pepper tart

with creamed potatoes & fine beans



Espresso panna cotta with brandy snap *or*

Appleby Creamery cheeses

### Sunday

Augill pizza with a leafy salad

(Ortolana *or* Pollo *or* Margherita *or* Prosciutto *or* Tonno *or* Funghi *or* American)



Strawberry & lemon Tiramisu

Please talk to us about any dietary restriction & allergies  
We have full recipe information to hand  
We make everything ourselves & can do most things Gluten free