



The GOOSE

Italian Specials

STARTERS

CAPRESE SALAD

Buffalo mozzarella, fresh tomato, salsa verde,
olive oil & balsamic vinegar

11.95

HOMEMADE FOCACCIA

Olive oil & balsamic vinegar

7.50

MAINS

RAVIOLI BEEF RAGU

Tomato sauce, salsa verde, Parmesan, basil

19.50

AGLIO, OLIO E PEPERONCINO PASTA

Fresh red chilli, parsley, Parmesan

16.95

BEEF LASAGNA

Tomato sauce, cheddar cheese, Parmesan, dressed salad

19.50

PARMIGIANA DI MELAZANE, PANISSE

Baked layers of aubergine, mozzarella, tomato sauce,
Parmesan, basil, polenta chips

16.95

DESSERTS

TIRAMISU

Mascarpone, coffee

9.50

REAL GELARTO GELATO

Made in Turin - coffee, pistachio, strawberry

6.50

Please inform your server of any allergies before placing your order.
Please ask for our allergen chart for all dishes. Allergens listed are correct at time of print.
We cannot guarantee the total absence of allergens in our dishes.
All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.



Suggested Italian Wines

WHITE WINES

PINOT GRIGIO DELLE VENEZIA, IL CAGGIO

Fresh, crisp and easy drinking with delicate citrus and orchard fruit flavours.

175ML £6.45 | 250ML £8.55 | BOTTLE £24.50

GAVI DEL COMUNE DI GAVI,

NUOVE QUADRO, LA BATTISTINA (V, VG)

Elegant and refreshing with notes of green apple, pear and a clean mineral finish.

175ML £8.95 | 250ML £12.65 | BOTTLE £36.50

RED WINES

MONTEPULCIANO D'ABRUZZO, IL CAGGIO

Soft and fruity with ripe plum, cherry and subtle spice notes.

175ML £6.25 | 250ML £8.25 | BOTTLE £23.95

PRIMITIVO DI MANDURIA, TALÒ, SAN MARZANO

Rich and full-bodied with layers of dark berry fruit, chocolate and sweet spice.

BOTTLE £43.95

