

PRE THEATRE

STARTERS

MINISTRONE OR ZUPPA DEL GIORNO
Minestrone or soup of the day. (V)

PÂTÉ DELLA CASA
Our homemade chicken liver Pâté.

MOZZARELLA FRITTA
Fresh mozzarella coated in breadcrumbs, deep fried with a savoury tomato dip. (V)

FIORI DI ZUCCHINI FRITTI
Courgette flowers in a homemade tempura batter, with a savoury tomato dip & salad garnish.

ANTIPASTO VALENTINA
A selection of cured Italian meats, marinated vegetables & Italian cheese, served with homemade Italian bread.

COZZE MODO DELLO CHEF
Fresh mussels "The chef's Way".

MAINS

BUCATINI AL AMATRICIANA
Thick hollow spaghetti tossed with diced pancetta, onion & our fresh tomato sugo.

PORCHETTA ALL ROMANA
Rolled slow roasted stuffed pork belly, Roman style.

POLLO REALE
Chopped chicken breast, with a volcano of Italian mash potatoes, creamed spinach & mustard.

SALMONE TRASTEVERE
Fillet of Scottish salmon, cooked with our homemade seafood bisque, North Atlantic prawns & courgette flower tempura. Served with spinach & potatoes.

RISOTTO PASTORE
Goat's cheese & broccoli. (V)

PIATTO DEL CASA
Dish of the Day (Please ask staff for details).

DESSERTS

PANNACOTTA
Classic Italian dessert (Please ask for details).

MELE BISCOTTO
Apple crumble & vanilla ice cream.

2 COURSES - £13.95
3 COURSES - £15.95