



Theatre Set Menu

3 Course £28.50

STARTERS

PANZANELLA SALAD (V) (VG)

An old peasant salad of crusty bread, onions, cucumber, tomatoes and basil, marinated with olive oil and white wine vinegar

AVOCADO TRE COLORI (V) (GF)

Freshly sliced tomato, mozzarella and avocado with a balsamic dressing

CAPRESE (V) (GF)

Freshly sliced tomatoes, mozzarella and basil

PENNE NAPOLI (V) (VG)

Pasta tubes coated in a light tomato sauce

ZUPPA DEL GIORNO (V) (VG) (GF)

Homemade vegetable soup

PATE DELLA CASA

Homemade chicken liver and wild mushroom pâté

ARANCINI SICILIANI

Crispy Italian rice balls, stuffed with bolognese, mozzarella and peas, served with a tomato dipping sauce

COZZE (GF)

Fresh mussels sautéed with white wine, garlic and a touch of tomato

MAIN COURSES

TAGLIERINI DELLA CASA

Pasta ribbons with bolognese, spicy sausage, mushrooms, peas and a touch of cream

PENNE POLLO FUNGHI CREMA

Pasta tubes, chicken, mushrooms, garlic and cream

AGNOLOTTI PORCINI (V)

Fresh pasta stuffed with wild mushrooms and ricotta, with wild mushrooms, parmesan and truffle cream

PIZZA PROSCIUTTO COTTO E PEPPERONI

Cooked ham and spicy pepperoni sausage

PIZZA SPICE

Roast chicken, onions, mixed peppers and homemade chilli

POLLO FUNGHI CREMA

Chicken breast cooked with mushrooms and cream, served with seasonal vegetables and potatoes

POLLO MILANESE

Breaded chicken breast, served with spaghetti Napoli

SEABASS

Pan fried seabass fillet, white wine, cherry tomatoes, garlic and spring onions, served with seasonal vegetables and potatoes

CLASSIC FISH & CHIPS

Battered haddock and chips

PIZZA CAPRINO (V)

Goats cheese, spinach and caramelised onions

DESSERTS

TIRAMISU | PROFITEROLES | CHEESECAKE | GELATI ASSORTITI

Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff.

	Gluten		Milk		Crustaceans		Eggs		Celery		Mustard		Wheat		Fish
	Sulphur Dioxide		Nuts		Lupin		Soya		Sesame Seeds		Molluscs		Peanuts		