

Two Course Pre-Theatre Sample Menu

Starters

Calamari Fritti

Deep fried squid seasoned with smoked paprika, sea salt & chilli, served with garlic mayo

Arancini (Sicilian Classic)

Stuffed rice balls with beef ragù, green peas, saffron, fior di latte mozzarella, served on homemade pomodoro sauce, topped with rocket & parmigiano reggiano.

Bruschetta Campagnola

Fresh Datterini tomatoes served on rustic toast with garlic & olive oil, dressed with a rocket & balsamic glaze. (vg)

Mains

Penne a la Norma

Durum wheat pasta with Sicilian aubergines, datterini tomatoes, rich tomato & fresh basil sauce, topped with salted ricotta (ve)

Spaghetti Bolognese

Our hearty beef ragù, served with spaghetti & topped with parmesan cheese.

Pizza Piccante

Tomato, fior di latte mozzarella, spicy spianata salami, roasted peppers & jalapeño chillies.

Pizza Ortolano

Tomato, fior di latte mozzarella, Sicilian aubergine, courgette, roasted peppers & basil (ve)

Pizza Napoletana

Tomato, fior di latte mozzarella, anchovies, capers & black olives

Pollo Alla Pizzaiola

Pan fried bread crumbed chicken breast with melted mozzarella & tomato basil sauce served with rocket salad

Branzino al Cartoccio

Sea bass fillet with fresh orange, datterini tomatoes, courgettes, capers, dry white wine & fresh herbs, oven baked in a cartouche, served with seasonal vegetables (gf)

Desserts

Tiramisù

Homemade Italian dessert with coffee espresso, sweet amaretto, & aromatic sambuca. (ve)

Crostata Di Mele

Cold apple tart served with a decadent creamed mascarpone. (ve)

Two Scoops of Ice-Cream