

# LUNCH / PRE THEATRE MENU

(Available till 6pm Every Day)

## Starters

### ZUPPA DEL GIORNO

Soup of the day

### ARANCINETTE DI CARNE

Breaded deep fried risotto balls with mozzarella and Parmesan cheese, served with a lightly spiced tomato sauce

### MOZZA ROCCOCO

Buffalo mozzarella cheese with sweet roasted peppers, pickled capers & olives

### COPPA DI GAMBERETTI

Baby prawns bound with marie rose sauce with mixed leaves & lemon

### CARPACCIO DI PARMA

Thin slices of Parma ham with rocket leaves drizzled with lemon olive oil

### ARANCINETTE DI FORMAGGIO

Breaded deep fried risotto balls with mozzarella and Parmesan cheese, served with a lightly spiced tomato sauce

## Main Courses

### LINGUINE AL PESTO

Flat spaghetti served with Sicilian style pesto made from basil, pine kernels, sun-dried tomatoes, grilled peppers, aubergines, olive oil & parmiggiano cheese

### LASAGNE AL FORNO

Our home-made oven baked meat lasagne served with mixed leaf salad

### SPAGHETTI CARBONARA

Long pasta tossed with smoked bacon, egg yolk & parmesan cheese with a touch of cream

### TAGLIATELLE CON POLPETTE

Egg pasta ribbons with lamb & fresh mint meatballs with a red wine & tomato ragu

### PENNE ARRABBIATA

Small pasta tubes served with roasted cherry tomatoes, fresh chilli, garlic & parsley

### POLLO DEL GIORNO

Chicken of the day - please ask your server

### SCALOPPINA DI MAIALE

Thin slices of pork fillet with roasted peppers, red onion, mushrooms & tomato sauce. Served with rosemary potatoes & mixed vegetables

### APERITIVO BURGER

Hand pressed steak burger with smoked pancetta, mozzarella cheese & BBQ sauce. Served with homemade coleslaw & chips

### PANINI CON POLPETTE

Grilled panini filled with lamb meatballs, mozzarella cheese & fried aubergine. Served with homemade coleslaw & chips

### PANINI ITALIANO

Panini filled with parma ham, buffalo mozzarella cheese & fried aubergine. Served with homemade coleslaw & chips

### PANINI CON PESTO

Panini filled with chicken & provolone cheese with Sicilian pesto. Served with homemade coleslaw & chips

### FUNGHI RIPIENI

Baked mushrooms filled with meat ragu & ricotta cheese, topped with black olives & breadcrumbs. Served with mixed salad leaves

### CHICKEN CAESAR SALAD

Chargrilled chicken & smoked pancetta tossed with romaine lettuce, garlic croutons, parmesan cheese & our own creamy dressing

### MELANZANE AL FORNO

Aubergines baked with tomato, mozzarella & parmesan cheese served with a rocket & parmesan salad

## Desserts

### AMARENA DI CILIEGE

Sweet black cherries served with vanilla ice cream

### PROFITEROLES

Choux pastry balls filled with fresh cream and covered in white chocolate

### HOME-MADE TIRAMISU

Sponge biscuits soaked in coffee and marsala wine, dressed in a sweet mascarpone cream sauce

**TWO COURSE MEAL - £9.95 | THREE COURSE MEAL - £12.95**