





V Zuppa del Giorno

Freshly made soup of the day with crusty bread

V Mozzarella in Carrozza

Deep fried mozzarella in tomato and roasted pepper dip

V Insalata Caprino

Grilled Goats Cheese on a bed of sweet roasted peppers

Gamberoni Grigliate

Grilled king prawns on a bed of rocket and cherry tomatoes with honey mustard dressing

Cozze alla Crema

Fresh Scottish mussels cooked with white wine, garlic, leek & touch of cream served with garlic bread

Lasagna al Forno

(Veg option available)

Traditional Homemade lasagne with a rich Bolognese & Bechamel sauce

V Linguine alla Genovese

Linguine ;with fresh pesto, french beans, potatoes topped with roasted almonds

Salmone e Avocado con Uova in camicia

Smoked salmon with avocado topped with poached egg

Pollo Tricolore

Breaded chicken breast topped with Parma Ham & rocket, Napoli sauce, burrata & pesto

Tagliatelle Con Polpette

Fresh ribbon pasta tossed with home made meatballs in a tomato sugo



2 Course Lunch £19.95 3 Course Lunch £24.95

Monday - Sunday 12pm-2:30pm

- * Cheesecake of the day *
 - * Crème Brulee *
 - * Mix Gelato *
 - * Tiramisu *



2 Course Pre-Theatre £23.95
3 Course Pre-Theatre £28.95

Monday – Thursday 3pm – 5:30pm

Max table time is 2 Hours from reservation time

10% service charge on tables of 5 or more