



V Zuppa del Giorno

Freshly made soup of the day with crusty bread

Pate Maison

Smooth chicken liver pate served with toast & sweet berry compote

V Crostino con Verdure Grigliate e Formaggio

Sourdough bread topped with soft cream cheese, grilled courgettes & marinated peppers

V Arancini Siciliani

Roasted peppers & Mozzarella arancini topped with Trapanese pesto served with tomato & roasted peppers dip

V Insalata Caprese di Bufala

Fresh Buffalo mozzarella on a bed of vine tomatoes and basil

Tortino di Pesce

Fresh Scottish salmon and Cod fishcake with tartare sauce

Lasagna al Forno (Veg option available)

Traditional Homemade lasagne with a rich Bolognese & Bechamel sauce

Tagliata di Pollo

Crispy fried breast of chicken in golden breadcrumbs on cheese sauce served with sauté mushrooms

Mezze Maniche alla Gricia

Fresh short pasta with creamy Cacio Pepe sauce and crispy Pancetta

Branzino in Crosta

Grilled fillet of seabass topped with crispy courgettes with smoked paprika creamy sauce served with roast potatoes

Fettuccine con Coda di Rospo

Fresh long pasta with monkfish, tiger prawns and cherry tomatoes topped with seasoned breadcrumbs

V Risotto con Crema di Zucca, Burrata & Noci

Italian risotto with cream of pumpkin topped with fresh Burrata cheese and nut crumble

*** Nutella & White Chocolate Tort with vanilla ice cream ***

*** Crème Bruleé ***

*** Strawberry Cheesecake ***

*** Marinated strawberries with vanilla ice cream and crushed Meringue ***

2 Course Lunch £19.95

2 Course Pre-Theatre £23.95

3 Course Lunch £24.95

3 Course Pre-Theatre £28.95

Monday – Saturday 12pm-2.30pm

Monday – Thursday 3pm-5.30pm

Max table time is 2 Hours from reservation time

10% Service charge added to the table of 5 and more. Should you suffer from any known specific food allergies, please advise your Server when ordering so that we can ensure your safety. Regrettably, we cannot guarantee that our kitchen will be free of nut or peanut traces. Gluten free pasta is available upon request.