



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

Cozze alla Marinara

Fresh Shetland Mussels cooked in white wine & tomato, served with garlic bread

V Arancini Siciliani

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

V Insalata Caprino

Grilled Goats cheese on a bed of sweet roasted peppers & rocket leaves

Gnocchi con Gamberoni e Crema di Salmone

Potato dumplings in a smoked salmon cream topped with grilled King Prawns

Lasagna al Forno (Veg option available)

Traditional Homemade lasagne with a rich Bolognese & Bechamel sauce

Pollo alla Milanese

Breast of chicken in breadcrumbs served with tagliatelle in a cream & mushroom sauce

Mezze Maniche con Gamberoni e Zafferano

Fresh short pasta with king prawns and cherry tomatoes finished with a saffron cream

Salmone alla Puttanesca

Fillet of Scottish salmon in sesame crumb with mash potatoes and tomato sauce with roasted peppers & Taggiasche olives

V Fettuccine alla Bandiera Italiana

Fresh ribbon pasta with tomato and basil sugo topped with fresh Burrata cheese

Risotto Amatriciana

Italian risotto with crispy pancetta, red onions, tomato & a touch of chilli

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

*** Crème Bruleé ***

*** Strawberry Cheesecake ***

*** Summer Strawberry Tartlet with mascarpone & lemon cream ***

2 Course Lunch £21.95

2 Course Pre-Theatre £26.95

3 Course Lunch £27.95

3 Course Pre-Theatre £32.95

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 total bill. 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.