



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 Rustica

Toasted sourdough topped with pesto, cherry tomatoes & soft Burrata cheese

V Arancini Siciliani

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

Insalata di Salmone

Smoked Scottish salmon on wild rocket leaves with marinated artichokes & focaccia bread

Gnocchi con Salsiccia

Potato dumplings with Italian sausage and spicy 'Nduja in tomato sugo

Lasagna al Forno (Veg option available)

Traditional Homemade lasagne with a rich Bolognese & Bechamel sauce

Pollo alla Parmigiana

Breast of chicken in breadcrumbs topped with melted mozzarella & tomato sugo served with truffle fries

Mezze Maniche Amatriciana

Fresh short pasta with crispy Pancetta, red onion & tomato (chilli optional)

Salmone Agrodolce

Fillet of Scottish salmon on sweet potato puree with honey & red wine jus

Tagliatelle con Gamberoni

Fresh ribbon pasta with king prawns, cherry tomatoes with spicy 'Nduja cream

V Risotto Estiva con Limone

Italian lemon risotto with asparagus, peas and broccoli finished with Parmesan

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

*** Crème Bruleé ***

*** Affogato al Caffè ***

*** Summer Mix Sweet Berry Tart with Mascarpone Cream & Lemon Coulis ***

2 Course Lunch £22.95

3 Course Lunch £28.95

Monday – Saturday 12pm-2.30pm

2 Course Pre-Theatre £27.95

3 Course Pre-Theatre £33.95

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.