



## PRE THEATRE MENU (Pth)

Monday - Friday  
17:00 - 19:30

**2 course meal £19.95**  
**3 course meal £24.95**

### Starters

<b>Bruschetta Romana (V)</b> Pth <i>Toasted Italian bread with chopped Sicilian tomatoes, garlic, onion &amp; olive oil</i>	<b>Caprese (V)</b> GF Pth <i>Sliced tomato and mozzarella, basil, olive oil</i>
<b>Minestrone di verdure di stagione con pesto</b> <i>Mixed vegetable soup with pesto</i> GF Pth	<b>Funghi Alla Crema Con Spezie Di Cajun (V)</b> Pth <i>Cajun spiced creamy button mushrooms</i>
<b>Mozzarella Con Prosciutto</b> GF Pth <i>Buffalo mozzarella and prosciutto</i>	<b>Gamberoni Alla Diavola</b> GF Pth <i>Tiger prawns sautéed with garlic, peppers, fresh chilli &amp; white in fresh tomato sauce</i>

### Mains

<b>Sea Bass Alla Siciliana</b> GF Pth <i>Pan seared with cherry tomato, capers &amp; olives</i>	<b>Lasagne Bolognese</b> Pth <i>Fresh layers of pasta with slow cooked bolognese sauce, baked with béchamel, mozzarella &amp; parmesan cheese</i>	<b>Caesar Salad / con Pollo</b> GF Pth <i>Anchovies, croutons, parmesan cheese, caesar dressing / add chicken</i>
<b>Salmone</b> GF Pth <i>Lightly grilled wild salmon with mixed vegetables and home made chips</i>	<b>Risotto ai Frutti di Mare</b> GF Pth <i>Seafood risotto</i>	<b>Pizza Primavera (V)</b> Pth <i>Tomato, mozzarella, aubergines, courgettes &amp; red onions topped with goats cheese</i>
<b>Gnocchi alla Sorrentina (V)</b> GF Pth <i>Gnocchi with tomato sauce, garlic and basil</i>	<b>Ravioli Di Carne Con 'Ragu'</b> Pth <i>Fresh ravioli filled with beef meat in 'ragu' sauce</i>	<b>Pizza Pollo e Rosmarino</b> Pth <i>Tomato, buffalo mozzarella, chicken, mushrooms &amp; rosemary</i>
<b>Spaghetti Bolognese</b> GF Pth <i>Original Bologna recipe with slow cooked beef ragu</i>	<b>Ravioli Ricotta e Spinaci In Crema (V)</b> Pth <i>Fresh Ravioli filled with ricotta and spinach in cream sauce</i>	<b>4 Stagioni</b> Pth <i>Tomato, buffalo mozzarella, mushrooms, black olives, artichokes, ham</i>
<b>Rigatoni alla Norma (V)</b> GF Pth <i>Aubergine, tomato, basil &amp; garlic, topped with goats cheese and parmesan</i>	<b>Risotto con Asparagi e Zucchine (V)</b> Pth <i>Asparagus and courgette risotto</i>	
<b>Spaghetti Carbonara</b> GF Pth <i>Pancetta, egg yolk, parmesan cheese &amp; cream</i>	<b>Goat Cheese Salad (V)</b> GF Pth <i>Warm goats cheese served on a bit of mixed leaves with beetroot, apple, honey and Italian dressing</i>	
<b>Spaghetti Shellfish</b> GF Pth <i>With clams, mussels, prawns, garlic &amp; tomato</i>		

### Desserts

Chocolate cake   Profiterole   Gluten free carrot cake   Tiramisu  
Cheese cake   Selection of ice cream   Selection of sorbet