

# PRE-THEATRE MENU

## 2 COURSE MEAL FOR £14.95

For tables of up to 6 people only  
Order to be placed before **6:30pm.**

On Fridays and Saturdays we request that tables are vacated by **7:30pm.**

## STARTERS

### ZUPPA DEL GIORNO

Soup of the day served with crusty bread

### MINISTRONE

Traditional Italian vegetable soup served with crusty bread

### BRUSCHETTA POMODORO

Toasted Italian bread with chopped tomatoes, flavoured with basil, garlic and olive oil

### CALAMARI FRITTI

Succulent deep fried calamari with a traditional Marie Rose sauce

### BRUSCHETTA AL PESTO

Red pesto spread on toasted Italian bread, garnished with baby mozzarella cheese and rocket

### PANE CON AGLIO E MOZZARELLA

Continental bread toasted with garlic herbs & mozzarella

### MOZZARELLA MILANESE

Deep-fried breaded mozzarella served with pomodoro sauce

### PATE DELLA CASA

Smooth homemade chicken liver pate and toasted Italian bread

## MAINS

### POLLO MILANESE

Breaded pan-fried chicken breast served with spaghetti pomodoro

### POLLO DELLA CASA

Chicken breast stuffed with mozzarella garnished with Parma ham served in a white wine cream sauce

### POLLO CACCIATORA

Succulent chicken breast with mushrooms, mixed peppers, garlic and light tomato sauce

### SPAGHETTI CARBONARA

Bacon, garlic, parmesan and cream bound with egg yolk

### PENNE PICCANTE

Spicy pepperoni & mushrooms bound in a creamy chilli, garlic & tomato sauce

### RAVIOLI PORCINI

Pasta parcels stuffed with porcini mushrooms, served with red onions and peppers in a creamy tomato sauce

### TORTELLONI SPINACI

Pasta stuffed with spinach and ricotta cheese, in a creamy mushroom and white wine sauce

### PENNE MATRICIANA

Penne pasta cooked with bacon, chilli, garlic and red onions finished in a rich tomato sauce

### LASAGNE AL FORNO

The traditional Italian favourite

### PENNE ARRABIATTA

Tomato, chilli and garlic sauce

### SPAGHETTI BOLOGNESE

Mince meat cooked in a rich tomato sauce with herbs

### CANNELONI FIORENTINA

Pasta tubes filled with ricotta cheese and spinach oven-baked in a tomato and cream sauce, finished with grilled cheese