

THE ITALIAN KITCHEN

LUNCH & PRE-THEATRE

Every day 12.00-6.30pm

PASTA FAGIOLI

Traditional Tuscan bean and pasta soup made with Parma ham

CROSTINO CON ZUCCHINE

Crostino with white bean puree, grilled courgette and sundried tomato dressing

POLPETTE DI CARNE

Meatballs in a tomato sauce

CROSTINO CON SARDO E CECI

Crostini with spicy Sarde sausage, chickpea and red pepper ragu

CALAMARI FRITTI

Crispy deep fried baby squid with a spicy Siciliana sauce

BUCATINI CON SUGO AL POMODORO E BASILICO

Hollow spaghetti with fresh tomato and basil sauce

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### **SCALOPPINE ALLA MARSALA**

Escalope of pork fillet a rich Marsala wine sauce served with dauphinoise potatoes and vegetables

### **PENNE CON SALSICCIA, POMODORO E ZUCCHINI**

Pasta tubes with spicy Italian sausage and courgettes

### **SOGLIOLA GRATINATI**

Fillets of sole baked in Mornay sauce with sauté potatoes and vegetables

### **PIZZA CON SARDO**

Pizza with Sarde Sausage spinach and fontina cheese

### **POLLO SALTIMBOCCA**

Chicken with parma ham in a rich white wine and sage gravy served with dauphinoise potatoes and vegetables

### **TAGLIATELLE CON SALMONE AFFUMICATO**

Tagliatelle with smoked salmon in a creamy tomato sugo

### **ROAST BEEF**

Roast beef in a rich red wine gravy served with roast potatoes and vegetables

### **PIZZA MARGHERITA DI BUFALA**

Pizza with creamy buffalo mozzarella from Campagna

### **RISOTTO CON FUNGHI E SALVIA**

Risotto with mushrooms and fresh sage

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PERA IN CAMICIA

Saffron Poached Pear with Cardoman Ice Cream

TORTA AL CIOCCOLATO

Chocolate Tart with Vanilla Ice Cream

PANNACOTTA

Set vanilla cream served with Amarena cherry syrup

GELATO

Homemade ice cream

2 Courses £12.95

3 Courses £15.95