



Pre Theatre Menu

3 Course £19.50

A Selection of Garlic Bread for the Table

Starters

Gamberetti Maria Rosa

Succulent Prawns served on a bed of crisp iceberg lettuce, coated in a creamy Maria Rose Mayonnaise topped with a pinch of paprika and shredded smoked salmon

Deep Fried Camembert

Topped with tomato sauce and parmesan

Penne Norcina

Pasta tubes with fresh minced sausage mushroom cream and parmesan cheese

Funghi al Aglio (v)

Fresh mushrooms sautéed with white wine garlic and parsley

Minestrone Soup (v)

Homemade Vegetable and tomato soup

Main Course

Pollo Funghi Crema

Tender chicken breast pan roasted with fresh mushrooms flamed with white wine and laced with cream
Served with potatoes and seasonal vegetables

Penne Vegetarian (v)

Pasta tubes in a tomato ragu seasoned with fresh vegetables topped with fresh mozzarella

Haddock

Whole flaky white haddock lightly breaded and deep fried
Served with French fries and vegetables

Lasagna

Traditional oven baked lasagne, layers of fresh pasta, classic meat sauce and mozzarella cheese

Polpette ai Porcini

Homemade meatballs flavoured with rosemary garlic and wild mushrooms
Served on a tagliolini pasta

Pizza Carne

Tomato and Mozzarella base topped with oven roasted chicken spicy sausage and meatballs

Pizza Capricciosa (v)

Tomato and mozzarella base topped with mushrooms artichokes olives and peppers

Desserts

Profiteroles * Apple pie and ice cream * Banana Split

Assorted Ice Cream * Lemon Sorbet

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Cafe