



O' Sole Mio

Pre Theatre / 2 Courses £17.95

Starters

Zuppa del giorno (G/F)

Today's seasonal vegetable soup served with focaccia bread

Minestrone alla Casalinga (G/F)

Traditional ham and chunky vegetable broth served with focaccia bread

Cozze Crèma OR Cozze Marinara

Shetland mussels with white wine & cream **or** steamed in tomato, chilli & basil sauce

Arancini con Mozzarella

Saffron risotto balls, mozzarella and basil, served with chilli jam

Pate di pollo livornese

Chicken liver pate with garlic bread and exotic leaves

Ravioli Aragosta

Lobster Ravioli cooked in mozzarella and light cream sauce

Bruschetta Napoletana

Toasted Italian bread topped with diced vine tomatoes, red onion and basil

Mains

Lasagne al Forno

Classic baked dish with layers of pasta, ragu and white sauce

Risotto con Funghi

Mushroom risotto slow cooked with tarragon, parmesan cheese and finished with truffle oil

Pollo Marsala

Chicken fillet medallions cooked in a sweet white wine, cream and mushroom sauce, served with sautéed potatoes

Pesce del giorno alla griglia

Grilled catch of the day with and capers, lemon and butter sauce served with boiled potatoes

Margherita Pizza

Pizza with tomato, mozzarella & basil served with any two toppings of your choice

Beef Stroganoff

Beef strips and mushrooms cooked in a cream and mustard sauce served with rice

Farfalle Salmone

Butterfly shaped pasta cooked with smoked salmon, parsley and cream sauce

Desserts (£5.00 supplement)

Gelato

Tiramisu

Pannacotta

Cheesecake