



V Zuppa del Giorno

Freshly made soup of the day with crusty bread

V Arancini Arrabbiata

Crispy fried rice with sweet roasted peppers & Mozzarella in breadcrumbs with spicy tomato dip

Salmone Affumicato con Avocado

Scottish smoked salmon with fresh avocado and lemon olive oil dressing

Pate Maison

Smooth chicken liver pate served with toast & sweet berry compote

V Bruschetta con Pesto e Mozzarella

Crusty bread topped with home made pesto, sunblush tomatoes and Mozzarella cheese

V Crostino ai Funghi con Fonduta

Crusty Italian bread topped with mix mushrooms and Taleggio cheese fonduta

Lasagna al Forno (Veg option available)

Traditional Homemade lasagne with a rich Bolognese & Bechamel sauce

Pollo alla Milanese

Crispy fried breast of chicken in golden breadcrumbs served with spaghetti pomodoro

Tagliatelle Crema di Zucchine e Pancetta

Long ribbon pasta with Pancetta in a cream of courgette sauce

Salmone Grigliato

Grilled fillet of Scottish salmon served with potato pure and mustard sauce

V Gomiti con Porcini e Asparagi

Fresh made short pasta with Porcini mushrooms, asparagus, Buffalo Mozzarella & touch of cream

Risotto con Salsiccia, Friarielli e Pecorino

Risotto with Italian sausage, wild broccoli leaves and Pecorino cheese

*** Nutella & White Chocolate Tort with vanilla ice cream ***

*** Crème Bruleé ***

*** Strawberry Cheesecake ***

*** Marinated Strawberries served with vanilla ice cream & homemade * mini meringues**

2 Course Lunch £17.95

3 Course Lunch £22.95

2 Course Pre-Theatre £19.95

3 Course Pre-Theatre £24.95

Monday – Saturday 12pm-2.30pm

Monday – Thursday 3pm-5:30pm

Max table time is 2 Hours from reservation time

10% Service charge added to the table of 5 and more. Should you suffer from any known specific food allergies, please advise your Server when ordering so that we can ensure your safety. Regrettably, we cannot guarantee that our kitchen will be free of nut or peanut traces. Gluten free pasta is available upon request.