

**PRE-  
THEATRE  
MENU  
16.95**

# LUNCH MENU

AVAILABLE EVERY DAY TILL 6PM

**THREE  
COURSES  
19.95**

## STARTERS

### ZUPPA DEL GIORNO

Soup of the Day

### MOZZA ROCCOCO

Mozzarella cheese with sweet roasted Peppers, pickled Capers & Olives

### COPPA DI GAMBERETTI

Baby Prawns bound with Marie Rose sauce with Mixed Leaves & Lemon

### CARPACCIO DI PARMA

Thin slices of Parma Ham with Rocket leaves drizzled with Lemon Olive Oil

### SUPPLI ALLA CARBONARA

Breaded deep fried spaghetti balls with carbonara, and a creamy mascarpone sauce

### BRUSCHETTA

Southern Italian Garlic Bread topped with Crushed Tomatoes, Olive Oil, Oregano & Basil

## MAINS

### LINGUINE AL PESTO

Flat Spaghetti served with Sicilian Pesto made from Basil, sundried tomatoes, Roasted Peppers, Aubergine, Extra Virgin Olive Oil & Parmesan Cheese

### FILETTO DI BRANZINO

Fresh fillet of Seabass topped with a lemon and dill crust, served with rosemary potatoes, mixed vegetables and a herb dressing

### SPAGHETTI PUTANESCA

Spaghetti served with baby prawns, in a tomato based sauce with olives, capers, chilli and garlic

### SCALOIPPINA DI MAIALE

Thin slices of Pork fillet served with a sweet marsala wine, mushroom, red onion and tomato sauce, served with green beans and mashed potato

### AL FRESCO BURGER

Hand pressed steak burger with back bacon, Mozzarella cheese & BBQ sauce served with homemade Chips & Coleslaw

### CHICKEN CAESAR SALAD

Chargrilled Chicken & crispy parma ham tossed with Cos lettuce, garlic Croutons, Parmesan cheese & our own creamy dressing

### SPAGHETTI CARBONARA

Long pasta tossed with smoked bacon & egg yolk

### POLLO DEL GIORNO

Chicken of the day (Please ask your waiting staff)

### LASAGNE AL FORNO

Our own homemade oven baked Beef & Pork Lasagna, served with garlic bread

### PENNE ARRABIATA

Small tube Pasta with Garlic, Chilli & Tomato

## DESSERTS

### AMARENA DI CILIEGE

Sweet black Cherries served with Vanilla Ice Cream

### PROFITEROLES

Choux pastry balls filled with fresh Cream & covered in White Chocolate

### HOME-MADE TIRAMISU

Sponge biscuits soaked in Coffee & Marsala Wine, dressed in a sweet Mascarpone cream sauce