

PRE-THEATRE MENU

Menu only available Tuesday to Saturday 5 pm - 6:30 pm

Two courses £36

Three courses £40

V : Vegetarian Vgn : Vegan

PIZZA

At supplementary cost as listed.

Marinara £12

Tomato 'passata', anchovies, oregano, garlic, EVO oil

Rossa £14

Fior di latte, tomato 'passata', basil, EVO oil (V)

Prosciutto crudo £20

Prosciutto crudo, burrata, rocket, Parmesan

Tartufo nero £20

Stracchino cheese, black truffle purée, truffle oil (V)

Diavola £18

Fior di latte, tomato 'passata', spicy salami spianata

ANTIPASTI

Rossa

Tomato 'passata', fior di latte, basil, EVO oil (V)

Crudo di salmone

Salmon, Datterino tomatoes, soya, preserved lemon, coriander

Bresaola 'Punta d'Anca' della Valtellina

Thinly sliced cured beef, EVO oil, lemon, aged Parmesan

Polenta morbida

Creamy polenta, fricassee of truffled mushrooms

Burrata

Burrata, aubergine caponata, basil oil (V)

SECONDI

Tagliatelle con gamberi

Tagliatelle, prawns, nduja, lemon, parsley, butter

Maccheroni al ragù di vitello alla Bolognese

Maccheroni, slow-cooked veal ragù Bolognese

Ravioli cacio e pepe

Ravioli, cacio e pepe, leeks, brown butter, sage (V)

Galletto arrosto

Roasted baby chicken, mash potato, lemon & nduja

Salmone arrosto

Roasted salmon, lentil ragout, chestnut, pancetta, rosemary

CONTORNI

At supplementary cost as listed.

Broccoli al vapore £7

Tenderstem broccoli, chilli, lemon (Vgn)

Insalata di pomodori e fichi £9

Heritage tomato salad, figs, balsamic, Parmesan (V)

Patate croccanti £7

Crispy rosemary potatoes (V)

DOLCI

Tiramisù

Bardo tiramisù

Meringata

Vanilla ice cream, frutti di bosco compôte, burnt meringue