

# 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 £14**

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

### **Rossa £16**

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

### **Prosciutto crudo £22**

Prosciutto crudo, burrata, rocket, Parmesan

### **Tartufo nero £22**

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

### **Diavola £20**

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

## ANTIPASTI

### **Rossa**

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

### **Crocchette di baccalà**

Salt cod croquettes, puntarelle salad, green olives, lemon mayo

### **Agnolotti del plin**

Short rib of beef 'agnolotti', brown butter, sage

### **Polenta morbida**

Creamy polenta, fricassee of truffled mushrooms

### **Burrata**

Burrata, quince apple, pickled radicchio, speck ham

## SECONDI

### **Tagliatelle ai gamberi**

Tagliatelle, prawns, nduja, lemon, parsley, butter

### **Maccheroni al ragù di vitello alla Bolognese**

Maccheroni, slow-cooked veal ragù Bolognese

### **Galletto arrosto**

Roasted baby chicken, mash potato, lemon & nduja

### **Salmone arrosto**

Roasted salmon, lentil ragout, chestnuts, 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 Parmesan herb potatoes (V)

## DOLCI

### **Tiramisù**

Bardo tiramisù

### **Meringata**

Vanilla ice cream, frutti di bosco compôte, burnt meringue