

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.

Prosciutto crudo £24

Tomato 'passata', burrata, Parma ham, rocket, Parmesan

Tartufo nero £24

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

Diavola £20

Tomato 'passata', fior di latte, spicy salami spianata

Schiacciata £6

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

Focaccia Barese £6

Cherry tomatoes, Taggiasca olives, oregano, Maldon salt, EVO oil (Vgn)

ANTIPASTI

Maccheroni al ragù di vitello alla Bolognese

Maccheroni, slow-cooked veal ragù Bolognese, Parmigiano Reggiano

Crudo di salmone

Salmon crudo, Datterino tomatoes, soy, 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, pea purée, broad beans, black truffle vinaigrette (V)

SECONDI

Tagliatelle ai gamberi

Tagliatelle, prawns, nduja, lemon, parsley, butter

Paccheri alla Norma

Paccheri, fried aubergine, tomato passata, oregano, ricotta salata

Petto di pollo arrosto

Roasted chicken breast, potato purée, girolle mushrooms, broad beans, black truffle

Salmone arrosto

Roasted salmon, courgette flower, Taggiasca olives, crudaiola sauce

CONTORNI

At supplementary cost as listed.

Broccoli al vapore £9

Tenderstem broccoli, preserved lemon (Vgn)

Insalata di pomodoro £9

Heritage tomato salad, blood orange, basil (Vgn)

Patate croccanti £9

Crispy Parmesan herb potatoes (V)

DOLCI

Tiramisù

Bardo tiramisù, Marsala ice cream, chocolate coffee beans

Cheesecake

Baked mascarpone cheesecake, shortbread crumble, blood orange sorbet