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PRE-THEATRE MENU

2 COURSE 22.50

3 COURSE 26

Sunday until Thursday from 17 until 18.30

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Starters

Bruschetta al pomodoro (1)

//bruu-SKEH-tuh// Toasted bread, Sicilian cherry tomatoes, garlic, basil, EVO oil.

Moscardini in umido (1,2,8,14)

Pot of braised baby octopus in lightly spicy tomato sauce and garlic bread.

Tortino di porri e patate (2,5)

Leeks and potatoes flan, goat's cheese and truffle cream.

Insalata di speck, mele e noci (4)

Cured and smoked ham, apples, walnuts and mixed leaves.

Main

Spaghettoni all'amatriciana (1,2)

Thick artisan spaghetti "Mancini", tomato sauce, cured pork cheek, parmesan, pecorino and black pepper.

Tagliolini ai funghi (1,2,5,14)

Home made tagliolini pasta, mushrooms and parmesan.

Spaghettoni "Mancini" con cime di rapa e vongole (1,7,11,14)

Artisan thick spaghetti "Mancini" with clams, turnip top, spicy 'nduja and anchovies breadcrumbs.

Risotto giallo alla milanese (2,11,14)

"Acquerello" rice, saffron, parmesan and red wine braised sausage.

Spezzatino di vitello (1,2,11,14)

Veal stew, potatoes and peas, light tomato sauce and polenta BIO "Mulino Marino" macinata a pietra Naturale".

Desserts

Tiramisù (1,2,5,14)

Campari spritz al cioccolato (1,2,5,14)

Chocolate and EVO oil biscuit, chantilly, orange and Campari reduction.

Frolla rovesciata alle mele (1,2,5)

Ovis mollis biscuit, ricotta, white chocolate and mascarpone cream, caramelized apples.

For groups of 6 people or more, a discretionary 10% service charge will be applied

 vegetarian /  gluten free

Allergens: 1. Cereals containing gluten / 2. Milk products / 3. Peanuts / 4. Nuts / 5. Eggs / 6. Fish / 7. Crustaceans / 8. Molluscs / 9. Soya / 10. Sesame seeds / 11. Celery-Celeryac / 12. Mustard / 13. Lupin / 14. Sulphur dioxide (sulphites)