

Opera Night Set Menu

START TIME 6:30PM

£45pp



25th September 2026

Starters

Arancini con funghi

Rice balls with mushrooms and cheesy filling, in breadcrumbs deep fried, on a bed of tomato sauce.

Avocado con gamberetti

Avocado with prawn in cocktail sauce

Insalata Tricolore

Tomatoe, avocado and buffalo mozzarella salad

Bruschetta con funghi di bosco *Vegan*

Toasted sourdough topped with a medley of wild mushrooms with garlic and fresh thyme

Parmigiana

Sliced aubergines interlaid with tomato sauce, buffalo mozzarella, vegetarian cheese, oregano and basil.

Calamari fritti e zucchine

Fried fresh squid and courgettes served with homemade tartare sauce

Frittelle Della Zia

Courgettes fritters, with vegetarian cheese.

Zuppa del giorno *Vegan*

Soup of the day.

Desserts

Ice cream

Please ask your server for selection of flavours

Vegan chocolate and coconut torte

Tiramisù

Rum babà

Cheesecake

Main Course

Coscia d'anatra confit

Confit of duck served on a bed of saffron risotto with an orange sauce, served with selection of daily vegetables.

Costolette di agnello al rosmarino

Grilled lamb cutlets in a rosemary and red wine jus, served with roast potatoes and vegetables.

Salmonello allo zafferano

Salmon fillet pan fried, in a saffron and cream sauce, served with roast potatoes and vegetables.

Cannelloni di ricotta e spinaci

Fresh pasta tubes filled with ricotta cheese and spinach.

Penne Arrabbiata con pollo

Penne pasta and slices of chicken in a garlic, chilli, tomato sauce.

Trofie al pesto con asparagi *Vegan*

Trofie pasta in a fresh basil pesto with steamed asparagus.

Pizza con formaggio di Capra e peperoni grigliati

Pizza tomato sauce, fiordilatte, grilled peppers and goat's cheese.

Pizza La Tricolore

Tomato, oregano, garlic, black olives, cherry tomatoes, buffalo mozzarella, topped with fresh rocket.

A 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

If you have a food allergy or a specific dietary requirement, please inform a member of our staff before you place your order. Thank you.

If you eating cherries or olives take care as they may contain stones.

Please take note that we will not allow any food or cakes brought in from the outside to be consumed in our premises.

Due to stringent Allergens laws we can take responsibility only for food prepared in our premises.