



Spring Lunch – Pre Theatre 2 Courses €25 / 3 Courses €30  
(Available until 6:30pm)

**PER COMINCIARE / to begin**

**Zuppa del Giorno**

Daily Soup / Please ask Server (V) (G)

**Insalata con Speck del Trentino**

DOP Speck Salad / Mozzarella & Basil Cream / Rocket Salad / Cherry Tomatoes / Thyme & Lemon Dressing (G)

**Crocchette di Granchio**

Homemade Crab Croquette in Breadcrumbs / Lemon Aioli / Tartar Sauce / Avocado Purée / Salad

**Insalata Unicorn**

Unicorn Salad / Sliced Tomatoes / Buffalo Mozzarella / Cream Fraiche Dressing / Basil Oil / Crispy Jerusalem Artichokes (V) (G)

**Gamberi Arrabbiata (€ 4 Supplement)**

Wild Atlantic Prawns / Arrabbiata Sauce / Salad / Grilled Bread

**PRIMI PIATTI / main course**

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**Orecchiette al Ragù**

Orecchiette Pasta / Homemade Lamb Ragù / Grated Parmesan Cheese

**Pasta del Giorno**

Daily Pasta / Please ask Server

**Risotto ai Gamberi**

Gambas & Lemon Risotto / Lemon Zest / Atlantic Prawns (G)

**Sea Bass**

Pan Fried Sea Bass Fillet / Mediterranean Sauce / Tendersteam Broccoli / Roasted Potatoe (G)

**Pollo**

Stuffed Roasted Chicken / Jerusalem Artichokes / Purée / Marsala Wine Sauce / Mash Potatoes / Asparagus (G)

**Fesa di Manzo (€ 8 Supplement)**

Dexter Dry Aged Rump Steak / Mixed Peppercorn Sauce / Salad / Fries (G)

**DOLCI / desserts**

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**Tiramisu'**

Savoardi Biscuits / Amaretto di Saronno / Mascarpone / Espresso / Cocoa Powder / Candied Hazelnut (V)

**Gelati & Sorbetti**

Italian Ice Cream & Sorbet / Homemade Biscuit (V)

**Formaggi (€ 5 Supplement)**

Irish & Italian Cheese Plate / Figs & Cranberry Jam / Fresh Grapes / Smoked Almonds

V = Vegetarian G= Gluten Friendly

12.5% Service charge applies for parties of 5 or more

ALLERGEN MENU AVAILABLE ON REQUEST