

SPECIALS

ANTIPASTI

BRUSCHETTA DI MARE

Smoked salmon, king prawns with a chilli,
tomato & basil topping over toasted ciabatta

7.95

MUSSELS MARINIERE

Fresh mussels cooked in a white wine,
garlic & parsley cream sauce

7.95

GAMBERONI ALLA DIAVOLA

King prawns sautéed with garlic,
fresh chilli & white wine

8.45

MAINS

SALMONE

Grilled salmon steak on a bed of salad
leaves, olive oil & lemon dressing.

Served with rosemary potatoes

17.45

LINGUINI LOBSTER

Fresh lobster served in a creamy tomato
sauce with linguine pasta

19.45

BRANZINO

Fillet of sea bass, topped with fresh
tomato, olives, basil & olive oil.

Served with rosemary potatoes

17.45

FRUTTI DI MARE SALTATI

Scallops, prawns, mussels & calamari,
pan fried with a chilli & garlic wine sauce.

Served with toasted ciabatta

16.95

RISTORANTE

MILANO
italiano

THEATRE MENU

EVERY THEATRE SHOW DAY

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LUNCH 12.00-14.00 £12.95
DINNER 17.00-19.00 £17.95

ANTIPASTI

MINISTRONE SOUP (V)

Classic Italian vegetable soup

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BRUSCHETTA ROMANA (V)

Toasted bread with chopped tomatoes, garlic & basil drizzled with virgin olive oil

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TUSCAN PATE

Classic chicken liver pate, served on Italian toasted bread and drizzled with olive oil

CALAMARI FRITTI

Deep fried calamari, served with a lime & garlic dip

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COPPA DI GAMBERETTI

Prawns on a bed of salad leaves, served with Marie Rose sauce

MAINS

SPAGETTI A'LLA BOLAGNESE

Original Bologna recipe of rich red wine, tomato and beef sauce

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POLLO STROGANOFF

Strips of chicken breast, pan fried with mixed peppers, mushrooms & onions, in a creamy paprika sauce and served with risotto

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TAGLIATELLE PRIMEVERA (V)

Fresh mixed vegetables & oregano simmered in a creamy garlic & white wine sauce

RISOTTO AL FUNGHI (V)

Arborio rice risotto infused with wild mushrooms, asparagus, cream & grated parmesan

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LASAGNA

Fresh egg pasta sheets with a bolognese sauce and a béchamel, mozzarella & parmesan top. Served with rocket salad.

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FRUTTI DI MARE SALTATI

Scallops, prawns, mussels & calamari, pan fried with a chilli & garlic wine sauce. Served with toasted ciabatta

RISTORANTE

MILANO
italiano