

GUSTI D'ITALIA

RISTORANTI

PIZZERIA

PRE THEATRE MENU

Monday to Thursday 3.00pm to 7.00pm **2 Course £14.95**

Friday, Saturday, Sunday 3.00pm to 5.30pm **2 Course £16.95**

Zuppa del Giorno

Soup of the day.

Minestrone

Traditional homemade Italian vegetable and tomato soup.

Crostini al Peperoni (v)

Toasted Italian garlic bread topped with roasted mixed peppers and mozzarella cheese. Finished in the oven.

Funghi Gratinati

Pan fried mushrooms with white wine, garlic butter and a cream cheese sauce

Paté della Casa

Chicken liver and pork paté served with a cranberry sauce and garlic bread.

Cozze Livornese or Bianco

Fresh west coast steamed mussels in a white wine and garlic sauce or a chilli and tomato sauce.

Bruchetta al Polmodoro

Toasted Italian garlic bread topped with fresh tomatoes, mozzarella cheese, fresh basil and olive oil.

Polpetti Piccanti

Homemade pork and beef meatballs with breadcrumbs, onion, garlic bread and parmesan.

Cooked in a chilli and tomato sauce with basil.

Pizza al Peperoni E Funghi

Pizza with tomato sauce, mozzarella cheese, mushrooms and mixed peppers.

Cannelloni (v)

Cannelloni pasta with ricotta cheese, spinach and a Napoli sauce, topped with mozzarella cheese.

Veal Milanese

Pan fried breaded veal served with a portion of spaghetti with Napoli sauce.

Penne Alla Salsiccia

Penne pasta with an Italian sausage, cherry tomatoes and fresh basil with a touch of Napoli sauce.

Pollo Al Funghi

Pan fried chicken breast with mushrooms, white wine, garlic, fresh basil and an Aurora sauce

Pollo Al Pepe

Pan fried chicken breast in a sauce of brandy green peppercorn, demi glaze and cream, served with chips

Lasagna Al Forno

Homemade beef and pork lasagne.

Seabass or Simon Limone (£2.50 supplement)

Pan fried fillet of seabass or salmon in a white wine, garlic, herb sauce accompanied with a selection of roasted veg and potatoes.

Filetto Alla Griglia (£6.95 supplement)

Pan fried thinly sliced fillet steak with chips. Choice of sauce: Peppercorn sauce or Diane sauce