

# SET MENU £10.90

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Choice of 2 among the following courses

## Starters

### BRUSCHETTA

Toasted bread with garlic, cherry tomatoes, olive oil and basil

### VERDURE GRIGLIATE

Daily grilled vegetables

### MIXED SALAD

Mixed Salad

### SOUP OF THE DAY

## Main Courses

### FETTUCCHINE AL RAGU'

Fettuccine with tomato sauce, minced beef meat, celery and carrots

### LINGUINE AL PESTO

Linguine with freshly homemade pesto

### SPAGHETTI AGLIO, OLIO E PEPERONCINO

Spaghetti with garlic, olive oil and chilli pepper

### PENNE ALLA BOSCAIOLA

Penne with cream, mushrooms, speck and peas

### SALUMI E FORMAGGI

Selection of cold cuts and cheeses from Le Marche served with jam and honey

## Desserts

### PANNA COTTA

Panna cotta served with chocolate or strawberries on the top

### CROSTATA CON MARMELLATA

Homemade tart with daily jam

10% Optional Service charge is not included in the prices  
(Lunchtime & Pre-theatre dinner only, from 12 pm to 7 pm)

# TRADITIONAL MENU FROM “LE MARCHE”

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## Starters

**Crostini con fegatini di pollo** £ 4.50  
Toasted bread spreaded with a sauce of liver chicken, anchovies, sage and capers

**Olive all’Ascolana** £ 7.50  
Green olives stuffed with meat and fried

## Main Courses

**Quatriccioli cò li viselli** £ 6.00/8.50  
Quadrelli with tomato sauce, peas and marjoram

**Tagliatelle con le noci** £ 9.50  
Tagliatelle with cherry tomatoes, anchovies and on the top breadcrumbs and pieces of walnuts

## Sides

**Frecantò’** £ 5.50/7.50  
Mixed sautéed vegetables with bacon

**Fagioli all’uccelletto** £ 5.50/7.50  
Sautéed beans with tomato sauce, pepper and sage

## Dessert

**Vino Cotto con Biscotti Secchi** £ 4.50  
Dry cookies served with boiled wine

## SPECIALITÀ DELLA CASA HOUSE SPECIALS

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**ANTIPASTO DELLA CASA** £ 6.50

Selection of cured meats with vegetables in olive oil

**SELEZIONE DI SALUMI E FORMAGGI** £ 8.90

Daily selection of cured meats and cheeses from Le Marche

**SELEZIONE DI FORMAGGI** £8.00

Daily selection of cheese with jams and honey from Le Marche

**SALUMI E FRUTTA DI STAGIONE** £ 7.50

Selection cured meats served with fruit in season

## ANTIPASTI - STARTERS

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**Bruschetta** £ 3.90

Toasted bread with garlic, topped with cherry tomatoes, olive oil and basil

**Crostini Misti** £ 4.50

Selection of 4 slices of Toasted Bread dressed with fantasy of the Chef

**Carpaccio di manzo** £ 6.50

Typical chicken cold cut from Le Marche served with pickled vegetables on bed of rocket leaves

**Carpaccio di Salmone** £ 7.50

Slices of smoked salmon served with rocket and cherry tomatoes

**Soup the Day** £ 4.50 / £ 6.00

## MAIN COURSES - PASTA

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<b>Spaghetti al Pomodoro(V)</b>	<b>£ 7.30</b>
Spaghetti with tomato sauce, garlic, onion, basil leaves	
<b>Trofie al Pesto(V)</b>	<b>£ 8.30</b>
Trofie with freshly made pesto	
<b>Tagliatelle al Ragù</b>	<b>£ 8.90</b>
Tagliatelle with tomato sauce, minced beef meat, celery and carrots	
<b>Chitarrine all'Amatriciana</b>	<b>£ 8.90</b>
Chitarrine with tomato sauce, onion, bacon and red chili	
<b>Vincisgrassi</b>	<b>£ 9.50</b>
<b>Orecchiette Broccoli and Bacon</b>	<b>£ 7.90</b>
<b>Penne Bufala e Pomodorini</b>	<b>£ 7.90</b>
Penne with buffalo mozzarella, cherry tomatoes and basil	
<b>Chitarrine con Gamberetti, zucchini e pomodorini</b>	<b>£10.00</b>
Chitarrine served with prawns, courgettes and cherry tomatoes	
<b>Tonnarelli Sibilla</b>	<b>£ 9.50</b>
Tonnarelli with cream, bacon, mushrooms and truffle sauce	
<b>Orecchiette Rossodisera</b>	<b>£ 8.50</b>
Orecchiette served with a pink sauce of ricotta cheese, sundries tomatoes, cherry tomatoes and basil	

## MAIN COURSES – SECONDI PIATTI

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<b>Bresaola, rucola e parmigiano</b>	<b>£ 8.00</b>
Bed of bresaola dressed with rocket leaves and parmesan flakes	
<b>Bistecca ai Ferri</b>	<b>£ 12.50</b>
Grilled sirloin steak with salad, tomatoes or roasted potatoes	
<b>Filetto con rucola, pomodorini e grana</b>	<b>£ 18.50</b>
Grilled beef fillet with rocket, cherry tomatoes and parmesan flakes	
<b>Filetto with melted Pecorino Cheese and truffle sauce</b>	<b>£ 20.00</b>
<b>Petto di pollo ai Funghi</b>	<b>£ 9.50</b>
Chicken breast with mushrooms sprinkled with white wine	
<b>Caprese with pesto</b>	<b>£ 7.90</b>
Sliced buffalo mozzarella & tomato, dressed with pesto	
<b>Coniglio alla cacciatora</b>	<b>£</b>

## SIDES – CONTORNI

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<b>Mixed Salad(V)</b>	<b>£ 3.50</b>
<b>Verdure in Padella(V)</b>	<b>£ 4.90</b>
Sautéed Daily Vegetables dressed with Garlic, Olive Oil and Parsley	

## **DOLCI - DESSERTS**

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<b>Homemade Tiramisu'</b>	<b>£ 5.00</b>
<b>Panna Cotta</b> Panna Cotta served with chocolate or red fruits on the top	<b>£ 5.00</b>
<b>Crostata della Casa</b> Homemade tart with daily jam or with ricotta cheese and Nutella	<b>£ 4.50</b>
<b>Salame di Cioccolato</b>	<b>£ 4.50</b>
<b>Vino Cotto/Passito e Cantucci</b>	<b>£ 4.50/£ 6.00</b>

## BEVANDE – COLD DRINKS

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<b>Acqua Minerale Surgiva</b> Still or Sparkling Water	<b>£ 2.00</b> (Btl. 0,50L)
<b>Acqua Minerale Surgiva</b> Still or Sparkling	<b>£ 2.90</b> (Btl. 0.75L)
<b>Soft Drinks</b>	<b>£ 2.00</b>
<b>Juices</b>	<b>£ 2.50</b>
<b>Beer Peroni (Btl. 330 ml)</b>	<b>£ 4.00</b>
<b>Spritz Aperol or Campari</b>	<b>£ 5.00 £ 20.00</b> (Gl) (Carafe)

## VINI – WINES

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<b>Vino Rosso della Casa</b> House Red Wine	<b>£ 14.50 £ 4.30</b> (Btl ) / (Gl)
<b>Vino Bianco della Casa</b> House White Wine	<b>£ 13.50 £ 4.00</b> (Btl ) / (Gl)
<b>Vino Rosè della Casa</b> House Rose' Wine	<b>£ 15.00 £ 4.50</b> (Btl ) / (Gl)

## CAFFÈ - COFFEES

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<b>Espresso</b>	(Single) <b>£ 1.80</b> (Double) <b>£ 2.00</b>
<b>Americano</b>	(Medium) <b>£ 2.20</b> (Large) <b>£ 2.70</b>
<b>Cappuccino</b>	(Medium) <b>£ 2.40</b> (Large) <b>£ 2.90</b>
<b>Latte</b>	(Medium) <b>£ 2.40</b> (Large) <b>£ 2.90</b>
<b>Mocha</b>	(Medium) <b>£ 2.50</b> (Large) <b>£3.00</b>
<b>Hot Chocolate</b>	(Medium) <b>£2.50</b> (Large) <b>£ 2.90</b>
<b>Tea</b>	<b>£ 2.20</b>

## AMARI – LIQUEURS & DIGESTIVE

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<b>Limoncello</b>	<b>£ 3.50</b>
<b>Montenegro</b>	<b>£ 3.50</b>
<b>Grappa</b>	<b>£ 3.50</b>

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