

# PRE-THEATRE MENU

EVERYDAY 5PM – 7PM

Two courses

£14.95

Three courses

£19.95

Our recommended wine pairing

£7.95

Enjoy two 125ml glasses expertly paired to your chosen dish.

## STARTERS

### CALAMARI

LIGHTLY BATTERED FRESH SQUID RINGS WITH A TARTARE DIP

### COZZI PICCANTÉ

FRESH SCOTTISH MUSSELS IN A SPICY TOMATO SAUCE

### BRUSCHETTA AL POMODORO ve gf

CHERRY VINE TOMATOES, PESTO & BASIL ON TOASTED HOMEMADE BREAD

### CAPRESE ve gf

VINE TOMATO WITH BURRATA CHEESE & UMBRIAN VIRGIN OIL

## WINE PAIRING

### CHARDONNAY

CASTEL FIRMIAN

### SAUVIGNON BLANC

CASTEL FIRMIAN

### PINOT GRIGIO

CASTEL FIRMIAN

### GRILLO

FEUDO ARANCIO

## MAINS

### SPAGHETTI AGLIO E OLIO DI MARE

SPAGHETTI PASTA WITH LANGOUSTINE, KING PRAWNS, FRESH CHILLI

### CONTADINA PIZZA ve

WILD SPINACH, CHICKEN, PINE NUT & ASPARAGUS

### LASAGNE

HOMEMADE CLASSIC WITH BOLOGNESE & BÉCHAMEL SAUCE, TOPPED WITH MOZZARELLA, BASIL & TOMATO

### RISSOTO FUNGHI gf

RISSOTO WITH WILD MUSHROOMS & TRUFFLE OIL

## WINE PAIRING

### PINOT GRIGIO RISERVA

CASTEL FIRMIAN

### CABERNET SAUVIGNON

CASTEL FIRMIAN

### TERALDEGO

CASTEL FIRMIAN

### CHARDONNAY

CASTEL FIRMIAN

## DESSERTS

### TIRAMISU ve

### PROFITEROLES

### PANNA COTTA

### ICE CREAM



Castel Firmian wines are produced by Mezzacorona, one of the first growers' associations in Italy. Progressive then and now, they have a state-of-the-art winery in the Dolomite foothills and a long standing commitment to sustainability and innovation.



VEGETARIAN



GLUTEN FREE



CONTAINS NUTS

ALL PRICES INCLUDE VAT AT THE CURRENT RATE. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL GRATUITIES AND SERVICE CHARGE GO TO THE TEAM THAT PREPARE AND SERVE YOUR MEAL AND DRINKS. OUR CHEESE MAY NOT BE MADE WITH VEGETABLE RENNET. OUR DISHES MAY CONTAIN NUTS OR NUT TRACES. GLUTEN FREE OPTIONS ARE AVAILABLE. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST PLEASE ASK YOUR SERVER FOR MORE DETAILS.



# PRE-THEATRE MENU

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