

SASSO LUNCHTIME AND PRE-THEATRE MENU

Available every Lunchtime, Evenings Monday to Friday 5.30-7pm, Saturday 5-6pm

Two Course
11.95

Three Courses
14.95

ANTIPASTI STARTERS

Crochette di granchio.
Homemade crab cakes made with ginger, basil and sun blush tomato served with a sweet caramelized lemon and garlic sauce.

Mozzarella di bufala con peperoni arrosto, rucola e pesto rosso.
Bufala mozzarella with roasted peppers, rocket leaves and sun blush tomato and pine nut pesto.

Terrina di salmone affumicata con barbabietola.
Fresh smoked salmon terrine with marinated beetroot and Horse Radish crème fraiche.

Carpaccio di pollo e mango con misticanza di stagione.
Smoked sliced chicken and mango carpaccio with a salad garnish,

Zuppa del giorno.
Soup of the day.

Vitello tonnato.
Slow cooked rose veal, sliced thinly and served in the famous 'tonnata' tuna mayonnaise sauce.

MAINS PRIMI/SECONDI

Tagliatelle al ragù Bolognese 'Sasso'.
Fresh homemade pasta ribbons in a rich meat and tomato Bolognese ragù.

Ravioli di Zucca con Parmigiano e Salvia.
Butternut squash filled pasta ravioli in a simple butter, Parmesan and fresh Sage sauce.

Gnocchi di spinaci con salmone affumicato, dragoncello, pancetta e Pomodoro.
Spinach gnocchi served with smoked salmon, tarragon, pancetta bacon and tomato.

Risotto certosino.
Risotto with mixed herbs, prawns, brandy, tomato and cream.

Pasta del giorno.
Pasta of the day.

Pollo con funghi, crema allo zafferano e puree di patate.
Chicken breast in a mushroom and cream of saffron sauce on mashed potato. *Supplement £3.95*

Bistecca con salsa di Brandy.
8oz local sirloin steak grilled and served in a brandy and three peppercorn sauce with chips. *Supplement £3.95*

Pesce del giorno.
Fish of the day. *Supplement £3.95*

SIDES CONTORNI

Chunky chips served with aioli 3.75
Rocket and Parmesan salad 3.50
Sweet potato wedges with balsamic glaze and sesame seeds 3.75

Steamed broccoli with chili and garlic 3.75
Tomato and red onion salad in a honey and mustard dressing 3.50
Peas, pancetta, mint and a little cream 3.50

DOLCI DESSERTS

Torta di mela. Apple tart served with vanilla ice cream.
Tiramisu. A homemade cream and mascarpone dessert with coffee and cocoa.

Panna cotta. A cream dessert with fruits of the forest berry sauce.
Gelati misti. Mixed Italian ice cream.

Please advise us of any dietary requirements or food allergies.