

SASSO LUNCHTIME AND PRE-THEATRE MENU

Available every Lunchtime, Evenings Monday to Friday 5.30-8pm, Saturday 5-6pm

Two Course
11.95

Three Courses
15.95

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.

Carpaccio di tonno mediterraneo.
Fresh tuna carpaccio, served with rocket, artichokes, olives, sun blush-tomato confit and salsa verde.

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.

Zuppa del giorno.
Soup of the day.

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

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 con barbabietola e gorgonzola.
Risotto with beetroot and gorgonzola cheese.

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*

** One course £11.95*

SIDES CONTORNI

Chunky chips served with aioli

3.75

Rocket and Parmesan salad

3.50

Steamed broccoli with chili and garlic

3.50

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.

Gelatmisti. Mixed Italian ice cream.

Panna cotta. A cream dessert with fruits of the forest berry sauce.

Formaggi misti. Three European cheeses served with chutney and crackers.

Please advise us of any dietary requirements or food allergies.