



FESTIVE LUNCH & PRE THEATRE



DELUX DINNER MENU

is also available for lunch.
3 course with coffee £21.50
All inclusive with drinks
£35.50

ALL DAY

MONDAY & TUESDAY FROM 12.00AM TO 10.00PM

WEDNESDAY TO SUNDAY FROM 12.00 TO 6.00PM
(LAST ORDER)

Available from 1st December to 6th January 2018

ANY 1 COURSE £7.50

ANY 2 COURSE £11.95

ANY 3 COURSE £15.95

STARTERS

Marinated Olives (v) £ 3.95 extra

Garlic Bread £ 2.95 extra

Tapas Focaccia (v) £ 4.50 extra

Bruschetta £ 3.95(v) extra, Chips £ 2.95 extra

Minestrone or Zuppa del Giorno

Minestrone or soup of the day (ask waiter)

Pate della Casa

Home made pâté, served with toast

Parmigiana

Aubergines baked in tomato sauce and parmesan

Insalata Caprese (v)

Sliced tomatoes and slices of fresh mozzarella, drizzled with extra virgin olive oil, fresh basil, oregano and salt and pepper

Cozze Marinara (£3.10 extra)

Mussels cooked in white wine, garlic, black pepper, herbs, parsley and chilli pepper

Arancini

Deep fried Italian rice balls stuffed with cheese & ham and coated in breadcrumbs on a bed of Napoli sauce

Bruschetta (v)

Toasted bread, topped with chopped tomatoes marinated in olive oil, garlic, fresh basil, salt and pepper - a popular dish

Haggis Fritters

Deep fried haggis in batter served with a peppercorn sauce

MAIN COURSE

Tacchino Di Natale (£3.10 extra)

Traditional Roast Turkey Served with all the trimmings

Pollo Stroganoff

Strips of chicken fillet sautéed in butter with paprika, onions, mushrooms, red wine, lemon juice, french mustard, demiglace & cream served with rice

Haddock Gratinato

Fillet of haddock with parmesan and cream

Salmon al Thermadore

Fillet of salmon grilled, in a sauce of garlic, onion, mustard, brandy and cream

Tapas Pizza Margherita (v)

Simply with Tomato & Mozzarella stone baked, served with chips (Extra toppings available from £1.10 each)

Lasagne al Forno

Layers of pasta with Bolognese sauce, béchamel sauce and cheese then baked in the oven to perfection

Beef al Pepe

Roast beef served in a peppercorn sauce with butter, brandy, demiglace, red wine and cream

Create your own

Pasta Dish

Choice of Pasta – penne, spaghetti, tagliatelle

Choice of Sauce – Salsiccia, Salmon

Napoli(v), Funghi (v) Bolognese, Primavera (v), Arrabiata (v)

Pollo alla Milanese

Escalope of chicken, dressed in breadcrumbs served with penne pasta in a fresh basil, garlic chilli & tomato sauce

Risotto Contadina (v)

Rice sautéed in onions with mixed vegetables with fresh herbs, white wine, parmesan cheese & fresh double cream

Bistecca alla Riviera (£6.95 extra)

Sirlon steak sautéed in butter with onions, garlic mushrooms, red wine, mustard flamed in Brandy, Demiglace & fresh cream served with a peppercorn sauce

All main courses are served with chef's special selection of vegetables and potatoes (excluding pasta dishes)

DESSERTS

Tiramisu

Layers of sponge soaked in coffee liqueur and mascarpone cheese, topped with cocoa powder

Christmas Pudding

Traditional Christmas pudding, served hot with a brandy sauce

Ice Cream & Butterscotch

Vanilla ice cream in a butterscotch sauce

Sticky Toffee Pudding

Served hot with vanilla ice cream and cream

Selection of Cheese (£5.50 extra)

COFFEES TO FINISH

Coffee or Tea with Chocolate Crisp Mints (£2.10 extra) Latte (£2.30)

NOTE

G.F. Gluten Free. Please inform your server if you have allergies we should know about.

We can supply any information of the ingredients of each dish.

V. denotes vegetarian option - please ask your server
We cook all our dishes fresh to order

No service charge, however a minimum of 10% is required for parties of 6 and over.

The Italian Caffè ENOTECA