

1 COURSE £8.95 ~ 2 COURSE £12.95 ~ 3 COURSE £15.95

STARTERS

ZUPPA DEL GIORNO (V) (Please ask your served for today’s specials, always including our delicious Minestrone)

SUPPLI (Italian risotto rice balls filled with Bolognese and melting buffalo mozzarella)

TRADITIONAL BRUSCHETTA (V) (Crusty Italian bread topped with chopped tomatoes, red onion, fresh basil leaf and drizzled with olive oil)

MOZZARELLA STICKS (V) (Breaded mozzarella served with a sweet chilli dip)

TEMPURA DI GAMBERONI (King prawns lightly fried in a thin & crispy tempura batter served with a sweet chilli dipping sauce) **£3 SUPPLEMENT**

CALAMARI E GAMBERI (King prawns and squid lightly fried in seasoned flour served with a lemon mayo dip) **£2 SUPPLEMENT**

FRUTTI DI MARE (Fresh Scottish mussels, King prawns and calamari)

TALEGGIO FRITTO (V) (Creamy taleggio cheese in breadcrumbs served with a caramelised onion chutney) **£1 SUPPLEMENT**

CROSTINO VERDURE (V) (Crusty Italian bread topped with chargrilled Mediterranean vegetables and melting mozzarella)

PASTA & RISOTTO

TAGLIATELLE BOLOGNESE

(Tagliatelle pasta ribbons tossed with our traditional homemade bolognese ragu topped with parmesan)

LINGUINE GAMBERONI £2 SUPPLEMENT

(Linguine pasta tossed with Tiger prawns in a light chilli & garlic oil dressing)

PENNE AMATRICIANA

(Penne pasta tossed with bacon, onion & chillies in a Napoli sauce)

PENNE AL POLLO

(Penne pasta tossed with tender pieces of chicken breast, parmesan, and white wine in a Napoli sauce)

SPAGHETTI CARBONARA

(Spaghetti pasta tossed with bacon & eggs in a traditional carbonara sauce)

GNOCCHI ASPARAGI

(Traditional potato dumplings tossed in a creamy asparagus and lemon sauce topped with charred asparagus spears wrapped in Parma Ham)

RISOTTO DI BUFALA (V)

(Traditional Italian risotto made with creamy buffalo mozzarella and topped with fresh basil leaves)

SMOKED HADDOCK RISOTTO

(With crispy bacon pieces)

OVEN BAKED LASAGNE

(Layered pasta sheets with bechamel, Bolognese, parmesan & mozzarella)

OPERETTA MACARONI CHEESE (V)

PENNE ARABIATTA (V)

(Penne pasta tossed in a spicy Napoli sauce)

SIDES

GARLIC BREAD/ GARLIC BREAD & CHEESE/

FOCCACIA/ CHIPS/ MIXED VEGETABLES/

ONION RINGS/MIXED SALAD/ SAUTEED POTATOES ALL £2.95

DESSERTS

AFFOGATO DELL’OPERETTA (Italian vanilla Ice cream ‘drowned’ in Chocolate Luxe Baileys topped with crumbled tablet) **£2.75 SUPPLEMENT**

MOLTEN CARAMEL SHORTCAKE (Melting caramel shortcake slice served with Ice cream & whipped cream)

TRIPLE LAYER VICTORIA SPONGE (Served with raspberry coulis and Ice cream)

HOT CHOCOLATE FUDGE CAKE (Served with whipped cream & ice cream)

RED VELVET SPONGE CAKE (Served with whipped cream and Ice cream)

LEMON DRIZZLE CHEESECAKE (Served with whipped cream & ice cream)

CARROT CAKE (Served with whipped cream & ice cream)

MAIN DISHES

POLLO MILANESE £2 SUPPLEMENT

(Pan fried breast of chicken dressed in seasoned breadcrumbs served with spaghetti Napoli)

SPIEDINI POLLO E CHORIZO £2 .50 SUPPLEMENT

(Skewers of piri piri marinated chicken , chorizo and red pepper served on a bed of crushed potatoes served with a sour cream and chive dip)

POACHED SMOKED HADDOCK £2.50 SUPPLEMENT

(Fillet of smoked haddock delicately poached served on a bed of baby potatoes and wilted spinach topped with a creamy crayfish and mussel bisque)

SALTIMBOCCA DI VITELLO £3.50 SUPPLEMENT

(Escalope of veal topped with Parma ham and melting mozzarella served on a bed of crushed potatoes and green beans drizzled with a sage butter sauce)

OPERETTA BIG BURGER

(Flame-grilled 8oz Beef burger topped with bacon, cheddar cheese & onion rings served in a soft brioche bun with chips)

CHICKEN BURGER

(Chicken breast flame-grilled or breaded in a soft brioche bun with mayo served with chips)

FISH & CHIPS £1 SUPPLEMENT

(Fillet of haddock lightly fried in a thin & crispy batter served with chips and homemade tartare sauce)

PIZZA (V)

(Stonebaked 12” thin & crispy base topped with our homemade pizza sauce, melting mozzarella and any topping of your choice)

CHICKEN CAESAR SALAD £1 SUPPLEMENT

(Mixed leaf lettuce tossed with anchovies, bacon, croutons and parmesan topped with a chargrilled chicken breast)

INSALATA NICOISE

(Mixed leaves tossed with tuna, green beans, new potatoes, sunblush tomatoes, capers and a hard boiled egg drizzled with a French mustard dressing)