

## Leonardo`s pre-theatre menu

From Monday - Friday 12:00 to 19:00  
2 courses £13:95  
Saturday 15.30 to 17:45  
2 Course £15.95



**Zuppa del Giorno**  
Soup of day

**Minestrone**

Traditional home made Italian vegetable soup

**Cozze Livornese**

Fresh west coast steamed mussels in white wine and garlic or chilli and tomato sauce

**Cocktail di gamberi**

Freshwater prawns with a Marie-Rose sauce

**Funghi ripieni**

Golden fried breaded mushrooms stuffed with chicken liver pate served with spicy tomato

**Crostini pepperoni**

Italian garlic bread topped with roasted peppers and mozzarella cheese

**Bruschetta Pomodoro**

Tosted Italian bread topped with fresh tomatoes, mozzarella, fresh basil and olive oil

**Polpette Picante**

Homemade pork and beef meatballs cooked in a chilli and tomato sauce with fresh basil served with a slice of garlic bread

**Salsiccia vino rosso**

Italian pork sausage in a red wine, onions served with garlic bread

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**Pizza peperoni**

Mozzarella cheese & tomato base topped with spicy pepperoni

**Lasagne al Forno**

Home-made beef lasagne

**Rigatoni norcina**

Rigatoni pasta with Italian sausage in a white wine and cream sauce

**Pollo stroganoff**

Pan fried strips of chicken breast, sliced mushroom and onions in a French mustard and cream.  
Served with rice

**Vitello saltimbocca**

Eascalops of veal in white wine sage butter and demi glace topped with parma ham served with veg and potatoes (£2 supplement)

**Spigola cozze e crema (£1.50 Supplement)**

Pan-fried sea bass fillet and mussels in a white wine garlic and cream  
Served with veg and potatoes

**Risotto filetto**

Rice with strips of beef, garlic butter, cherry tomato sauce & fresh basil

**Chicken or Veal Milanese**

Choice of chicken or veal served with penne arrabiata (£1.50 supplement with Spaghetti Carbonara)

**Filetto alla Griglia (Supplement £6.50)**

Pan fried thinly sliced fillet steak with chips

Choice of sauce – Pepper Sauce/Diane Sauce

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Choice of dessert