

PRE THEATRE

2 COURSE £15.95 3 COURSE £19.95

DON GIOVANNI

PROUDLY CELEBRATING OVER 30 YEARS AS
MANCHESTER'S MOST TRUSTED & INDEPENDENTLY OWNED
& OPERATED AUTHENTIC ITALIAN RESTAURANT

1984 - 2016

ANTIPASTI

ZUPPA DEL GIORNO

SOUP OF THE DAY.

RAVIOLI DI SPINACI V

EGG FILLED RAVIOLI WITH RICOTTA
AND SPINACH IN A BUTTER SAUCE.

BRUSCHETTA POMODORO N V

CHERRY VINE TOMATOES, PESTO, ONIONS,
GARLIC, BASIL & EXTRA VIRGIN OLIVE OIL.

BRUSCHETTA FUNGHI V

CHERRY VINE TOMATOES, PESTO, ONIONS,
GARLIC, BASIL & SAUTÉED MUSHROOMS
TOPPED WITH DOLCE LATTE.

PATÉ

DUCK & CHICKEN LIVER PATE,
SERVED WITH TOASTED BREAD &
A BERRY COMPOTE.

CALAMARI FRITTI

HAND CUT SQUID RINGS, LIGHTLY BATTERED,
SERVED WITH A HOME MADE TARTAR DIP.

SECONDI

LASAGNE

HOME MADE CLASSIC WITH BOLOGNESE &
BÉCHAMEL SAUCE, MOZZARELLA,
BASIL & TOMATO.

RISOTTO FUNGHI V

WILD MUSHROOM RISOTTO
TOPPED WITH PARMESAN SHAVINGS.

PIZZA PROSCIUTTO E FUNGHI

MOZZARELLA, TOMATO, HAM & MUSHROOM.

GNOCCHI AL POMODORO V

MINIATURE POTATO DUMPLING
COOKED IN A TOMATO SAUCE
WITH MOZZARELLA & BASIL.

POLLO PORCINI

BRITISH CHICKEN FILLET WITH SKIN ON BAKED &
SERVED IN A CREAMY MUSHROOM SAUCE.

INSALATA DI BUTTERNUT ARROSTO N V

ROASTED BUTTERNUT, GOAT'S CHEESE, ROCKET,
BALSAMIC GLAZE, EXTRA VIRGIN OLIVE OIL
AND TOASTED PINE NUTS.

SALMONE ADRIATICO

GRILLED SALMON WITH ASPARAGUS &
PRAWNS IN A CREAM SAUCE.
SERVED WITH SEASONAL VEGETABLES.

SUPPLEMENT

£2.00

DOLCE

SUPPLEMENT

TIRAMISU V

HOME MADE CLASSIC WITH COFFEE & MASCARPONE.

PANNA COTTA V

HOME MADE WITH CREAM & VANILLA,
TOPPED WITH A WINTER BERRY COMPOTE.

CRÈME BRÛLÉE V

HOME MADE FRENCH CUSTARD, RASPBERRIES
WITH A CARAMELISED SUGAR TOP,
SERVED WITH HOMEMADE BISCUIT.

ICE CREAM V

CHOICE. ASK SERVER.

ADD LIQUEUR COFFEE

IRISH, CALYPSO, BAILEYS, ITALIAN, SEVILLE, FRENCH.

£3.00

CONTORNI

FRITTÉ V

FRIES.

£3.45

PURÉ DI PATATE V N

CREAMY MASH.

£3.45

SPINACI V

FRESH SPINACH PAN FRIED WITH RED CHILLI.

£3.95

FUNGHI V

PAN FRIED BUTTON MUSHROOMS &
TOASTED BREADCRUMBS.

£3.75

ZUCCHINE FRITTÉ V

COURGETTE FRIES.

£3.75

MIELE VERDURE V

HONEY ROASTED ROOT VEGETABLES.

£3.95

VERDURE V

GREEN BEANS, BROCCOLI & PEAS.

£3.95

VERDURE DI STAGIONE V

MIXED SEASONAL VEGETABLES.

£3.95

PISELLI CON PANCETTA

PEAS, ONION & PANCETTA.

£3.95

PATATE ARROSTO

ROASTED BABY POTATOES WITH PARMESAN.

£3.95

INSALATA DI POMODORO V

TOMATO, RED ONION & BASIL.

£3.85

INSALATA DI RUCOLA V

ROCKET & CHERRY TOMATO SALAD.

£3.75

INSALATA DELLA CASA V

HOUSE SALAD WITH RED ONION,
MIXED PEPPERS & OLIVES.

£4.25

PLEASE ASK FOR YOUR BILL EARLY IF
YOU ARE IN A RUSH FOR A SHOW

ALL PRICES INCLUDE VAT AT THE CURRENT RATE. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL GRATUITIES & SERVICE CHARGE GO TO THE TEAM THAT PREPARE & SERVE YOUR MEAL & DRINKS. OUR CHEESE MAY NOT BE MADE WITH VEGETABLE RENNET. OUR DISHES MAY CONTAIN NUTS OR NUT TRACES. ALL WEIGHTS STATED ARE PRIOR TO COOKING. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST PLEASE ASK YOUR SERVER FOR MORE DETAILS.

N CONTAINS NUTS OR TRACES OF NUTS V VEGETARIAN DISHES