

ANTIPASTI

ZUPPE DEL GIORNO

HOMEMADE SOUP OF THE DAY

FRITTURA MISTA **v**

DEEP FRIED CALAMARI, BABY OCTOPUS, KING PRAWNS & WHITE BAIT
SERVED WITH AN AIOLI DIP
£2.00 SUPPLEMENT

BRUSCHETTA POMODORO **n v**

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

BRUSCHETTA FUNGHI **v ve**

SAUTÉED MUSHROOMS TOPPED WITH DOLCE LATTE
AVAILABLE WITH VEGAN CHEESE

PATÉ

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

CALAMARI FRITTI

HAND CUT SQUID RINGS, LIGHTLY BATTERED,
SERVED WITH A HOMEMADE TARTARE DIP

CAPRESE

FRESH BUFFALO MOZZARELLA SERVED WITH
PLUM CHERRY VINE TOMATOES & FRESH BASIL

SECONDI

LASAGNE

HOMEMADE 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

POLLO PORCINI

BRITISH CHICKEN FILLET WITH SKIN ON BAKED & SERVED IN A CREAMY
MUSHROOM SAUCE. SERVED WITH SEASONAL VEGETABLES.
£2.00 SUPPLEMENT

PENNE ARRABBIATA **v**

PENNE PASTA WITH GARLIC, CHILLI, PARSLEY & TOMATO SAUCE

SALMONE ADRIATICO

GRILLED SALMON WITH ASPARAGUS & PRAWNS IN A CREAM SAUCE.
SERVED WITH SEASONAL VEGETABLES
£2.00 SUPPLEMENT

PIZZA PRIMEVERA **v**

WHITE PIZZA WITH MOZZARELLA, COURGETTES,
TOMATOES, PEPPERS & SPINACH

RAVIOLI ARAGOSTA

HOMEMADE RAVIOLI LOBSTER IN A LOBSTER BISQUE
WITH A TOUCH OF CHILLI
£2.00 SUPPLEMENT

GNOCCHI AL POMODORO **v ve**

MINIATURE POTATO DUMPLINGS,
GRATED MOZZARELLA, TOMATO SAUCE & BASIL
VEGAN AVAILABLE

DOLCE

TIRAMISU **v**

HOMEMADE CLASSIC WITH COFFEE & MASCARPONE

PANNA COTTA **v**

HOMEMADE WITH CREAM & VANILLA,
TOPPED WITH A WINTER BERRY COMPOTE

CRÈME BRÛLÉE **v**

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

GELATO **v ve**

CHOICE. ASK SERVER
VEGAN AVAILABLE

ADD LIQUEUR COFFEE

IRISH, CALYPSO, BAILEYS, ITALIAN, SEVILLE, FRENCH
£3.00 SUPPLEMENT



PRE-THEATRE MENU

CONTORNI

FRITTÉ **v**

FRIES

£3.45

PURÉ DI PATATE **n v**

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

HOT DRINKS

ESPRESSO

£2.25

DOUBLE ESPRESSO

£2.45

AMERICANO

£2.55

CAPPUCCINO

£2.65

LATTE

£2.50

MOCHA

£2.75

HOT CHOCOLATE

£2.75

SERVED WITH MARSHMALLOWS

HERBAL TEA BY TEAPIGS

£2.50

ENGLISH BREAKFAST

LEMON & GINGER

DAARJEELING

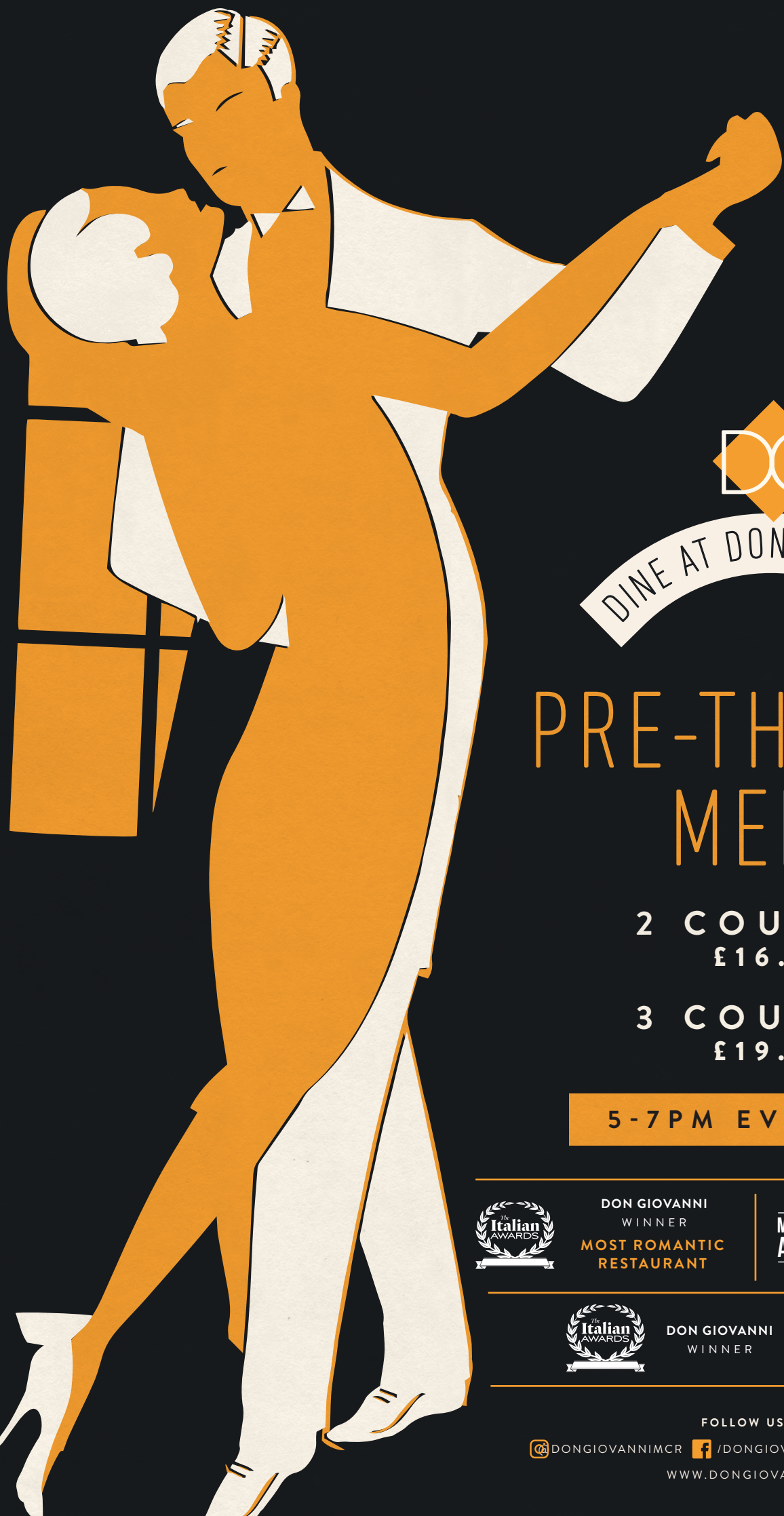
MAO FENG GREEN TEA

EARL GREY

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 **VE** VEGAN DISHES



DINE AT DON GIOVANNI

PRE-THEATRE MENU

2 COURSES
£16.95

3 COURSES
£19.95

5-7PM EVERY DAY



DON GIOVANNI
WINNER
MOST ROMANTIC
RESTAURANT

THE
MANCHESTER
AWARDS
2017

DON GIOVANNI
WINNER
ITALIAN RESTAURANT
OF THE YEAR



DON GIOVANNI
WINNER
PEOPLE'S CHOICE
AWARD 2017

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