



ROSSINI'S LA CENERENTOLA

Cinderella

OPERA MENU

STARTER

Pumpkin Soup (v)

Pumpkin soup served with garlic butter croutons

Duo di Pesce

Tuna and swordfish served with spicy mayo and pane carasau, a thin crispy Sardinian bread

Funghi all'Aglio (v)

Button mushrooms sautéed in the chef's special garlic butter, served with toasted bread in a parmesan cheese basket

Carpaccio di Manzo

Marinated juicy beef fillet with porcini and truffle, thinly sliced and served with pecorino cheese and pane carasau, a thin flat crispy Sardinian bread

Antipasto Italiana

A selection of mixed Italian cured meats served with sun dried tomatoes, juicy olives and mozzarella and served with pane carasau, a very thin crispy Sardinian bread

MAIN COURSE

Pelle Diavola

Butterfly chicken pan fried with garlic, chilli, cherry tomatoes, sundried tomatoes and white wine, finished in Italian herbs and tomato sauce

Salmon salti in Bocca

Salmon wrapped in short crust pastry, cooked in a delicious strawberry sauce

Pizza fairy Godmother (v)

Tomato, mozzarella base, cherry tomatoes and basil topped with parma ham

Duck agli Agrumi

Duck breast, chargrilled and served pink, topped with a succulent Rossini citrus reduction with a touch of grand marnier flambé

DESSERT

Cinderella Pancake

Apple and cinnamon pancake served with ice cream

Strikes at Midnight Tiramisu

Homemade Italian coffee, soaked sponge biscuits with layers of velvety mascarpone cream

SEE REVERSE FOR SHOW DETAILS

VALID 13TH - 21ST APRIL 2018

TWO COURSES - £16.90 THREE COURSES - £19.90

13TH 17TH 19TH & 21ST APRIL 7.30^{PM}

HINCKLEY CONCORDIA THEATRE

OPERA IN
ENGLISH

CINDERELLA

STANLEY OPERA PRESENT ROSSINI'S GORGEOUS ROMCOM OPERA
'LA CENERENTOLA'

IN A GREAT ENGLISH TRANSLATION BY AMANDA HOLDEN

