

ANTIPASTI

Gamberoni con Crema di Ceci £8.90
pan fried king prawns served on a chick pea puree

Soufflé di Spinaci e Stilton £8.90
light and fluffy spinach and stilton soufflé served on a red pepper coulis

Piccola Parmigiana £7.90
slices of aubergine stuffed with buffalo mozzarella, tomato and pesto with a cherry tomato coulis

Impepata di Cozze £6.90
steamed peppered mussels with white wine, garlic and parsley

Carpaccio di Manzo £9.50
thin slices of beef fillet drizzled with a taleggio fondue and cracked black pepper

Zuppa del Giorno £4.90
fresh soup of the day

PRIMI

Risotto con Funghi Misti e Zucca £8.50
wild mushroom risotto with roasted butternut squash puree and marjoram

Gnocchi di Ricotta £6.80
ricotta gnocchi tossed with locally smoked salmon, chives, a touch of cream and topped with avruga caviar

Scialatelli Napoletani £7.00
typical neapolitan pasta strips tossed with cherry tomatoes and spring onion, finished off with pecorino romano

Ravioli di Patate e Cipolla Rossa £8.90
potato and red onion ravioli tossed in a venison ragu

Tagliolini ai Frutti di Mare £11.90
homemade tagliolini tossed with fresh seafood of the day, garlic, chilli and a touch of tomato

ALL OF OUR PASTA DISHES ARE STARTER PORTIONS

SECONDI

Pesce del Giorno P.O.A
fresh fish of the day

Grigliata Mista from £19.50
mixed platter of grilled fish of the day in a garlic butter sauce

Pollo con Speck £14.90
chicken breast stuffed with Italian smoked ham on a bed of sautéed savoy cabbage and drizzled with a creamy wholegrain mustard sauce

Vitello con Fontina £16.90
veal escallops stuffed with fontina in a tomato and basil sauce served with purple sprouting broccoli

Agnello in Crosta £18.90
lamb cutlets pan fried in a rosemary breadcrumb with sautéed fine beans, tomato con casse and black olives with a touch of chilli and garlic

Filetto di Manzo £28.90
grilled local beef fillet on a bed of baby potatoes and champignon mushrooms with a red wine and thyme jus

SIDE ORDERS

Sauté Potatoes £2.50
potato discs sautéed in butter

Peas £3.00
sautéed with spring onion and smoked pancetta

Spinach £4.00
baby spinach tossed in extra virgin olive oil

Rocket Salad £3.70
with parmesan, croutons and balsamic dressing

Baby New Potatoes £3.20
pan fried baby new potatoes with rosemary

Mixed Salad £3.00
served with cherry tomatoes and red onions

IF ANY CUSTOMERS HAVE ANY ALLERGIES, PLEASE INFORM THE HEAD WAITER

DOLCI

Cheesecake di Nutella £7.50
nutella cheesecake served with banana ice cream

Mousse di Cointreau £7.50
cointreau and orange mousse with cinnamon shortbread

Tortino di Cioccolato £8.50
warm chocolate fondant with whisky cream and pistachio ice cream

Panacotta con Frutti di Bosco £7.50
vanilla panacotta with mixed berry coulis and mango sorbet

Gelati e Sorbetti £5.90
homemade ice creams and sorbets

Formaggi Misti £9.50
mixed selection of Italian and Scottish cheeses with homemade crackers

GRAPPA

For our grappa lovers we have a lovely selection to indulge in. Please ask a waiter for the full grappa selection
35ml from £4.00

VINO DA DOLCE

Recioto di Soave (Rocca Sveva) 2009
intense fruit of raisins, apricot, apple, vanilla and honey. Smooth with a lengthy finish of toasted almonds
50cl £33.50 Per glass £6.50

Torcolato (Maculan) 2009
intense aromas of honey, flowers, vanilla and a touch of wood spices. Sweet, full bodied with excellent balance between acidity and sugar.
375ml £36.90 Per glass £8.50

Melizie (Mastroberadino) 2010
fragrances of light tobacco, white truffle, dried fruit and honey. Sweet, intense and well balanced with hints of toasted hazelnuts and almonds.
375ml £33.90 Per glass £7.50

COFFEE / TEA

Espresso	£2.50
Double Espresso	£4.00
Regular Black	£2.50
Cappuccino	£3.00
Latte	£3.00
Naughty Coffee	£6.50
Tea	£2.00

english breakfast, peppermint, earl grey, green and camomile