

## ANTIPASTI

**Spiedini di Gamberoni e Scampi** £9.50  
*pan fried king prawns and scampi on a rosemary skewer served on a warm bed of tomato concasse and black olives*

**Soufflé di Gorgonzola** £8.50  
*light and fluffy gorgonzola 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*

**Tartare di Manzo** £9.50  
*osteria's version of the classic steak tartare served with a fresh quail egg*

**Salmone Affumicato** £9.20  
*locally smoked salmon served with a fennel and avocado salad drizzled with citronette and black sesame seeds*

**Zuppa del Giorno** £4.90  
*fresh soup of the day*

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## PRIMI

**Risotto con Zafferano** £7.90  
*creamy saffron and courgette risotto finished off with taleggio cheese*

**Gnocchi di Basilico** £6.80  
*basil gnocchi tossed with smoked pancetta, sun dried tomatoes and topped with smoked mozzarella*

**Maltagliati con Funghi Misti** £7.50  
*odd shaped pasta tossed with wild mushrooms served on a parmesan and black truffle fondue*

**Ravioli di Scampi** £8.90  
*ravioli stuffed with scampi, cherry tomatoes and ricotta served on a langoustine bisque*

**Tagliolini ai Frutti di Mare** £11.90  
*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 Spinaci** £14.90  
*chicken breast stuffed with baby leaf spinach, in a lemon and rosemary sauce served with warmed fine beans and baby corn*

**Vitello con Salvia** £16.90  
*veal escallops stuffed with parma ham and fontal, served in a sage sauce, on a bed of sautéed champignon mushroom, red pepper and potatoes*

**Agnello in Crosta** £18.90  
*lamb cutlets pan fried in a mint breadcrumb served with mixed vegetable brunoise and a sweet chilli dip*

**Filetto di Manzo** £28.90  
*fillet of aberdeen angus in a port jus served with oven roasted cherry tomatoes and asparagus spears wrapped in pancetta*

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## 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 Roast Potatoes** £3.20  
*pan fried baby roast 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** £6.50

*nutella cheesecake served with banana ice cream*

### **Mousse di Limoncello** £7.50

*limoncello mousse with fresh raspberry coulis and meringue crumble*

### **Creme Brulee** £7.20

*mixed berry creme brulee served with grappa ice cream*

### **Torta di Mirtilli** £6.90

*blueberry and white chocolate sponge cake served with pistacchio ice cream*

### **Gelati e Sorbetti** £5.90

*homemade ice creams and sorbets*

### **Formaggi Misti** £9.50

*mixed selection of Italian and Scottish cheeses with homemade crackers*

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## 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) 2010**

*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) 2011**

*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

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## 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*