

ANTIPASTI

Calamari Saltati £7.50
sautéed baby squid rings with garlic, chilli and served on a red lentil puree

Soufflé di Asparagi £8.50
light and fluffy asparagus souffle served on a red pepper and thyme 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 Cervo £9.50
thin slices of venison topped with a warm taleggio fondue and rocket

Salmone Affumicato £9.20
locally smoked salmon served with a mascarpone and chive mousse and drizzled with a poppy seed dressing

Zuppa del Giorno £4.90
fresh soup of the day

PRIMI

Risotto al Radicchio £7.90
red wine and radicchio risotto finished off with Bel Paese and topped with a speck crisp

Gnocchi di Zucca £6.80
butternut squash gnocchi tossed with butter and sage, served on a parmesan and black truffle fondue

Spaghetti con Pesto di Pistacchio £7.50
guitar string spaghetti tossed in a pistachio pesto and topped with pecorino romano

Ravioli con Funghi Misti £8.90
wild mushroom and ricotta ravioli tossed in a duck ragout

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 £21.50
mixed platter of grilled fish of the day in a garlic butter sauce

Pollo con Scamorza Affumicata £14.90
grilled chicken breast stuffed with smoked mozzarella in a pesto sauce and served with warmed fine beans and sautéed banana shallot

Vitello Vino Erbe £16.90
pan fried veal escallops stuffed with cured pancetta and fontina in a mixed herb and white wine sauce served on sautéed curly kale

Agnello al Rosamarino £18.90
grilled lamb cutlets in a rosemary jus served with baby potatoes and champignon mushrooms

Filetto di Manzo £28.90
local fillet of Aberdeen Angus served on a bed of tenderstem broccoli and grilled red peppers drizzled in a creamy dijon mustard sauce

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

Tortino di Cioccolato £7.20
warm chocolate fondant served with pistachio ice cream

Duomo di Caffè £7.50
a dome of mascarpone mousse on a Tia Maria soaked sponge, finished with an espresso glaze and crushed walnut

Torta di Mandorla e Arancia £6.90
warmed orange and almond cake served on a whisky cream

Pannacotta alla Vaniglia £6.90
vanilla pannacotta with mix berry coulis and red cherry 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) 2010
intense fruit of raisins, apricot, apple, vanilla and honey. Smooth with a lengthy finish of toasted almonds
50cl £34.50 **Per glass** £7.20

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 £38.90 **Per glass** £8.90

Melizie (Mastroberardino) 2010
fragrances of light tobacco, white truffle, dried fruit and honey. Sweet, intense and well balanced with hints of toasted hazelnuts and almonds.
375ml £35.90 **Per glass** £8.50

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