

ANTIPASTI

Soufflé di Gorgonzola £8.50
light and fluffy gorgonzola souffle served on a pea 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

Salumi Misti £8.50
mixed platter of Italian hams and salami, served with buffalo mozzarella

Salmone Affumicato £9.20
locally smoked salmon served with a fennel salad and avocado puree

Zuppa del Giorno £4.90
fresh soup of the day

PRIMI

Risotto allo Zafferano £7.90
saffron risotto with courgette and taleggio cheese, topped with a parmesan tuile

Paccheri con Granchio £7.80
large tubular pasta tossed with crab meat, shrimps, cherry tomatoes, garlic and chilli

Maltagliati con Pancetta Arrotolata £7.50
odd shaped pasta tossed with cured pancetta and spring onion, topped with pecorino sardo

Ravioli con Asparagi £8.90
ravioli filled with asparagus and mascarpone on a red pepper and thyme coulis

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 in Agro Dolce £14.90
grilled chicken breast stuffed with Italian smoked ham in a sweet and sour sauce, served on warmed potato and spinach

Vitello con Salvia £16.90
pan fried veal escallops stuffed with bel paese in a sage sauce, served with sautéed fine beans and chestnut mushrooms

Agnello in Crosta £18.90
lamb cutlets pan fried in a lemon crust served with a julienne of mixed vegetables and a spicy tomato and mint salsa

Filetto al Balsamico £28.90
local fillet of Aberdeen Angus drizzled in a balsamic jus with roasted cherry tomatoes and pancetta wrapped asparagus.

SIDE ORDERS

Sauté Potatoes £2.50
potato discs sautéed in butter

Asparagus £3.00
buttered asparagus with parmesan

Spinach £4.00
baby spinach tossed in extra virgin olive oil

Rocket Salad £3.70
with parmesan, croutons and balsamic dressing

Chips £3.00
fried hand cut thick chips

Mixed Salad £3.00
served with cherry tomatoes and red onions

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

DOLCI

Semifreddo di Vaniglia £7.20
*vanilla semifreddo with passion fruit
coulis and caramel tuile*

Crema Brûlée di Caffè £7.00
*espresso crema brûlée, served
with sambucca ice cream and
cantucci biscuits*

Torta ai Frutti do Bosco £6.90
*warmed mixed berry sponge cake
served with limoncello ice cream*

Mousse di Pistacchio £6.90
*pistachio mouse with pistachio
crumble and cocoa shortbread*

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*