

ANTIPASTI

Soufflé di Stilton £8.90

light and fluffy stilton soufflé served on a broccoli purée

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

Pâté di Pollo £6.90

chicken liver pâté with brioche and plum chutney

Gamberoni con Crema di Ceci £8.90

pan fried king prawns on a chickpea and rosemary purée

Zuppa del Giorno £4.90

fresh soup of the day

PRIMI

Risotto allo Zucca £7.90

roasted butternut squash risotto with beef sausage and smoked mozzarella

Gnocchi con Salmone Affumicato £7.80

ricotta gnocchi tossed in a creamy smoked salmon and chive sauce topped with avruga caviar

Spaghetti con Pesto di Pistacchio £7.50

guitar string spaghetti tossed in a pistachio pesto, topped with pecorino sardo

Ravioli con Funghi Misti £8.90

ravioli filled with wild mushrooms and mascarpone on a parmesan and black truffle fondue

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 Fontina £14.90

grilled chicken breast stuffed with fontina cheese, in a tomato and basil salsa, served with sautéed brussels sprouts and smoked pancetta

Vitello con Pancetta £16.90

pan fried veal escallops stuffed with cured pancetta in a creamy wholegrain mustard sauce served on a bed of savoy cabbage and borlotti beans

Agnello Grigliato £18.90

grilled lamb cutlets served on thinly sliced baby potatoes and drizzled with a red wine and thyme jus

Filetto con Rosmarino £28.90

local fillet of seared Aberdeen Angus in a rosemary jus with sautéed leek, carrot and puy lentils

SIDE ORDERS

Sauté Potatoes £2.50

potato discs sautéed in butter

Peas £3.00

sautéed with spring onion and pancetta

Spinach £4.00

baby spinach tossed in extra virgin olive oil

Fennel Salad £3.70

with orange, extra virgin olive oil and lemon

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

Tortino di Cioccolato £8.50
*chocolate fondant with crème anglaise
and red cherry ice cream*

Torta di Banana £7.20
*warm banana cake with chocolate
sauce and walnut ice cream*

Pannacotta al Cointreau £6.90
*cointreau pannacotta on a blood
orange coulis with cocoa tuile*

Mousse di Limoncello £6.90
*limoncello mousse with italian
meringue crumble*

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*