

ANTIPASTI

Soufflé di Gorgonzola £8.90
light and fluffy gorgonzola soufflé served on a leek 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

Salmone Affumicato £8.90
smoked salmon rolled and stuffed with mascarpone, chives and red pepper, served with pan brioche, avocado purée and caviar

Cappesante con Bisque £9.80
pan seared scallops served on a prawn bisque with a pancetta crisp

Zuppa del Giorno £4.90
fresh soup of the day

PRIMI

Risotto con Polipo e Limone £7.90
risotto with octopus and lemon

Paccheri con Pesto di Melanzane £7.50
large tubular pasta tossed in an aubergine pesto with aged sheep ricotta

Maltagliati con Funghi Misti £8.50
odd shaped pasta tossed with wild mushrooms served on a parmesan fondue

Ravioli di Vitello £8.90
veal stuffed ravioli with cherry tomatoes, spring onions and provolone piccante

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 Salsa di Pesto £14.90
grilled chicken breast stuffed with smoked mozzarella in a pesto sauce, served on warmed fine beans and baby corn

Vitello con Salvia £17.50
pan fried veal escallops in a sage sauce with sautéed chestnut mushrooms and red pepper

Agnello in Crosta £19.50
pan fried lamb cutlets in a lemon and mint breadcrumb served with a brunoise of mixed vegetables and sweet chilli dip

Filetto al Balsamico £29.90
local fillet of seared Aberdeen Angus drizzled with a balsamic jus served with fondant potatoes

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

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

Cannolo Siciliano £6.50
homemade sicilian cannoli with pistachio crumble

Torta Caprese £7.20
chocolate and almond cake served with whisky cream

Semifreddo di Vaniglia £6.90
vanilla parfait served on a mixed berry coulis with a chocolate crisp

Creme Brûlée a Caffè £7.50
espresso creme brûlée with cantucci biscuit ice cream

Gelati e Sorbetti £5.90
homemade ice creams and sorbets

Formaggi Misti £9.90
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 (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 £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