

ANTIPASTI

Soufflé di Stilton £8.90
light and fluffy stilton soufflé served on a broccoli puree

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

Pancia di Maiale £8.50
pork belly served on an apple puree with sautéed cabbage

Carpaccio di Polipo £9.20
octopus carpaccio with sun blushed tomatoes, capers and black olives

Zuppa del Giorno £4.90
fresh soup of the day

PRIMI

Risotto con Porri £7.90
leek risotto with pea puree and taleggio

Spaghetti alla Chitarra £7.20
guitar string spaghetti tossed with cured pancetta, spring onions and red lentil puree, topped with pecorino sardo

Tortelli di Gorgonzola £8.50
gorgonzola and rocket tortelli served on a roasted butternut squash and sage coulis

Gnocchi di Ricotta £8.50
ricotta gnocchi tossed in a creamy saffron and mussel sauce

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 Speck £15.50
grilled chicken breast stuffed with Italian smoked ham in a creamy wholegrain mustard sauce, served with tenderstem broccoli

Vitello con Fontina £17.50
pan fried veal escallops stuffed with fontina in a white wine and thyme sauce with sautéed wild mushrooms

Agnello al Rosmarino £19.50
grilled lamb cutlets in a rosemary jus with sautéed curly kale and pancetta

Filetto di Manzo £29.90
local fillet of seared Aberdeen Angus served on a warm bed of baby potatoes and fine beans, drizzled with a red wine jus

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
warm chocolate fondant served with banana ice cream

Torta di Pera £7.50
pear sponge cake served on a brandy cream with walnut crumble

Pannacotta alla Vaniglia £6.90
vanilla pannacotta served on a blueberry coulis with cocoa tuile

Mousse di Cointreau £6.50
cointreau mousse with toasted almonds and caramel basket

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