

ANTIPASTI

Tartare di Salmone £8.00
fresh salmon tartare with spring onion and ginger served with a squid ink crisp

Soufflé di Granchio £8.90
light crab soufflé served on a langoustine bisque

Piccola Parmigiana con Crema di Pachino £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

Pate di Pollo £7.50
chicken liver pate served with homemade brioche and plum chutney

Zuppa del Giorno £4.90
fresh soup of the day

PRIMI

Risotto con Crema di Zucchine £8.50
asparagus risotto with courgette puree and salva cheese

Trofie con Pesto di Pistacchio £6.90
trofie pasta tossed in a pistachio pesto and topped with pecorino romano cheese

Pappardelle con Guancia di Manzo £7.50
homemade pappardelle tossed in a braised beef cheek ragu, with a parmesan crisp

Ravioli di Scampi £8.90
homemade ravioli filled with scampi served on a plum tomato salsa with bread tuile

Tagliolini ai Frutti di Mare £12.50
homemade 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 catch of the day

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

Pollo con Fonduta di Gorgonzola £16.50
chicken breast wrapped with cured pancetta served on a bed of crushed peas and drizzled with a gorgonzola fondue

Vitello con Funghi Misti £17.50
pan fried veal escallops stuffed with fontal cheese in a sage sauce, served on a bed of sautéed wild mushrooms

Agnello Grigliato £18.90
grilled lamb cutlets drizzled with lamb jus, served with mixed vegetable cous cous

Filetto di Manzo £29.90
local fillet of seared Aberdeen Angus in a balsamic jus served with a potato terrine

SIDE ORDERS

Saute 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

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 ANY WAITER

DOLCI

Zabaione al Limonello £6.90
cold limoncello sabayon with raspberry coulis, hazelnuts and homemade savoiardi biscuits

Semifreddo All'Amaretto £6.50
amaretto parfait with mango coulis and chocolate tuile

Torta Caprese £7.00
chocolate and almond type brownie with mascarpone ice cream and a walnut caramel tuile

Millefoglie di Cacao £6.50
cocoa millefoglie with ricotta cream and mixed berry compote

Gelati e Sorbetti £5.90
homemade ice creams and sorbets

Formaggi Misti £9.90
mixed selection of Italian and Scottish cheeses with homemade crackers

COFFEE / TEA

Espresso / Double	£2.50 / £4.00
Americano	£2.50
Cappuccino / Latte	£3.00
Naughty Coffee	£6.50
Flat White	£4.00
Tea	£2.00

VINO DA DOLCE

Recioto di Soave (Rocca Sveva) 2013
intense fruit of raisins, apricot, apple, vanilla and honey. Smooth with a lengthy finish of toasted almonds
500ml £35.50 **Per glass** £7.50

Torcolato (Maculan) 2013
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

Plaisir Passito (Zaccagnini) 2016
golden-yellow colour; very delicate bouquet. Typically aromatic nose with a full and well balanced flavour. Notes of honey and tropical fruit
500ml £30.50 **Per glass** £6.50

Passito Salento (Due Palme) 2016
orange red colour with violet flashes. Rich with good structure, softness and elegance on the nose. Rich sweetness and flavours of toasted almonds, sugared fruits and honey
500ml £30.50 **Per glass** £6.50

DIGESTIVO

Please ask any waiter for our full selection of liqueurs and after dinner cocktails