

ANTIPASTI

Merluzzo Mantecato £7.50
slow poached creamed cod served with crispy saffron rice, squid ink tuile and sweet and sour red onion

Soufflé di Gorgonzola £8.90
light gorgonzola soufflé served on a red pepper coulis

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

Pancia di Maiale £8.90
pork belly served on an apple puree with sautéed cabbage

Zuppa del Giorno £4.90
fresh soup of the day

PRIMI

Risotto con Porri e Salsiccia £7.90
leek and beef risotto finished with smoked mozzarella

Maltagliati con Funghi Misti £7.20
odd shaped pasta tossed with wild mushrooms and served on a parmesan and black truffle fondue

Spaghetti con Ragu di Polipo £7.90
homemade guitar string spaghetti tossed in an octopus ragu, topped with lemon zest

Ravioli con Spinaci e Taleggio £7.90
homemade ravioli filled with spinach and taleggio, served on a roasted butternut squash puree and topped with toasted walnut

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

Guancia di Vitello £18.50
braised veal cheek served with sautéed sugar snap peas and dauphine potatoes

Agnello Grigliato £19.90
grilled lamb cutlets with sautéed cavolo nero and pancetta, carrot puree and drizzled with a mint jus

Filetto di Manzo £31.50
local fillet of seared Aberdeen Angus in a port and thyme sauce with cauliflower puree and roasted red peppers

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

Radicchio Salad £4.90
with pear and gorgonzola in a 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

Fondente di Cioccolato £8.50
warm chocolate fondant served with hazelnut ice cream

Torta Paradiso £7.20
warm, italian vanilla sponge cake served with blueberry compote and brandy ice cream

Cheesecake alla Zucca £6.50
pumpkin cheesecake served with salted caramel ice cream

Pannacotta al Cointreau £7.50
cointreau pannacotta with cocoa sorbet and an almond tuile

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