

ANTIPASTI

Polpo Grigliato £10.50
pan seared octopus on a pea puree with lemon ricotta

Soufflé di Stilton £9.50
light Stilton cheese soufflé served on a leek puree

Piccola Parmigiana con Crema di Pachino £8.90
slices of aubergine stuffed with buffalo mozzarella, tomato and pesto with a cherry tomato coulis

Saute di Pesce £10.50
mixed fresh seafood sautéed with garlic, chilli and white wine served on a chickpea puree with bread crisps

Terrina D'anatra £9.00
homemade duck terrine larded with pancetta, served with a sweet and sour butternut squash and orange coulis with a fennel seed tuile

Zuppa del Giorno £6.00
fresh soup of the day

PRIMI

Risotto alla Barbabietola £8.90
risotto with beetroot puree, taleggio fondue and toasted walnuts

Spaghetti alla Chitarra £8.50
homemade guitar string spaghetti tossed with guanciale, cherry tomatoes and shallots, served on a burrata and basil fondue

Ravioli Gorgonzola e Crema di Cozze £8.00
homemade ravioli stuffed with gorgonzola, served on a mussel veloute with black squid ink crisps

Tagliolini ai Frutti di Mare £13.50
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 £24.50
mixed platter of grilled fish of the day in a garlic butter sauce

Pollo Ripieno £16.50
chicken breast stuffed with speck, peas and scamorza cheese with carrot puree and honey sauce

Gauncia di Vitello £17.50
braised veal cheek with parsnip puree, baby corn and veal jus

Duo D'agnello £21.50
lamb duo of slow cooked breast and grilled cutlets with sautéed puy lentils and lamb jus

Filetto di Manzo £32.50
local fillet of seared Aberdeen Angus in a balsamic jus, served with cauliflower puree and potato dauphine

SIDE ORDERS

Saute Potatoes £3.50
potato discs sautéed in butter

Peas £3.00
sautéed with spring onion and smoked pancetta

Spinach £4.50
baby spinach tossed in extra virgin olive oil

Rocket Salad £4.00
with parmesan, croutons and balsamic dressing

Chips £3.00
fried hand cut thick chips

Mixed Salad £3.50
served with cherry tomatoes and red onions

IF ANY CUSTOMERS HAVE ANY ALLERGIES, PLEASE INFORM ANY WAITER

DOLCI

Tortino di Cioccolato £8.50
warm chocolate fondant served on creme anglaise with banana ice cream

Cannolo Scomposto £7.50
deconstructed cannoli with cocoa wafer, candied sweet ricotta and pistachio

Crema Brulee alla Mela £7.00
apple creme brûlée with cinnamon ice cream

Crostatina All'arancia £7.00
orange tartlet topped with soft Italian meringue

Gelati e Sorbetti £6.50
homemade ice creams and sorbets

Formaggi Misti £12.50
mixed selection of Italian and Scottish cheeses with homemade crackers and chutneys

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) 2017
intense fruit of raisins, apricot, apple, vanilla and honey. Smooth with a lengthy finish of toasted almonds
500ml £38.50 **Per glass** £8.50

Torcolato (Maculan) 2018
intense aromas of honey, flowers, vanilla and a touch of wood spices. Sweet, full bodied with excellent balance between acidity and sugar
375ml £42.90 **Per glass** £10.50

Plaisir Passito (Zaccagnini) 2019
golden-yellow colour; very delicate bouquet. Typically aromatic nose with a full and well balanced flavour. Notes of honey and tropical fruit
500ml £33.50 **Per glass** £8.00

Passito Salento (Due Palme) 2018
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 £33.50 **Per glass** £8.00