

ANTIPASTI

Polpo Grigliato £10.50

pan seared octopus on a pea puree with lemon ricotta

Soufflé di Stilton £9.50

light stilton soufflé served on a red pepper coulis

Piccola Parmigiana con Crema di Pachino £9.30

slices of aubergine stuffed with buffalo mozzarella, tomato and pesto with a cherry tomato coulis

Impepata di Cozze £7.50

steamed peppered mussels with white wine, garlic and parsley

Tartare di Manzo £13.50

our version of the classic steak tartare served with fresh quail egg and bread tuile

Zuppa del Giorno £6.30

fresh soup of the day

PRIMI

Risotto con Melanzane e Funghi £9.20

chestnut mushroom risotto with aubergine pesto and topped with crushed almonds

Cavatelli con Cozze £9.00

homemade cavatelli tossed with mussels, cherry tomatoes and rocket, topped with aged ricotta

Ravioli all'Amatriciana £9.20

homemade ravioli stuffed with amatriciana sauce served on a pecorino romano fondue

Tagliolini ai Frutti di Mare £13.90

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 £25.50

mixed platter of grilled fish of the day in a garlic butter sauce

Pollo con Fonduta di Gorgonzola £16.90

chicken breast wrapped with cured pancetta served on a asparagus puree and drizzled with a gorgonzola fondue

Vitello con Salvia £18.50

pan fried veal escallops stuffed with fontal in a sage sauce, served on a bed of sautéed wild mushrooms

Agnello Grigliato £23.50

grilled lamb cutlets with mixed vegetable cous cous, served with a lamb jus

Filetto di Manzo £33.90

local fillet of aberdeen angus in a Taurasi jus served with fondant potatoes

SIDE ORDERS

Saute Potatoes £3.50

potato discs sautéed in butter

Peas £3.50

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 £3.50

fried hand cut thick chips

Mixed Salad £4.00

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

Ciambella al Caffè £8.00
light espresso sponge cake with mascarpone cream served on a caramel sauce

Semifreddo al Cantucci £7.50
cantucci biscuit parfait on a white peach coulis and ginger snap tuile

Pannacotta al Cioccolato Bianco £7.90
white chocolate pannacotta with strawberry and black pepper sorbet and caramel almond

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 £48.50 **Glass 100ml** £10.50

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 £47.90 **Glass 100ml** £13.90

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 £36.50 **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** £7.50