

DINNER MENU

3 COURSE - £52

2 COURSE - £45

ANTIPASTI

Tagliolini Frutti di Mare

homemade tagliolini tossed with mixed seafood, garlic, chilli and a touch of tomato

Souffle di Gorgonzola

gorgonzola cheese souffle served on a pea puree

Tartare di Manzo

osteria's steak tartare served with a quail egg

SECONDI

Pesce del Giorno

fresh catch of the day

Pollo Ripieno

chicken breast stuffed with red pepper, pancetta and mascarpone, in a sage sauce, served with white chicory, roasted tomatoes and deep fried chestnut mushrooms

Costolette d'Agnello

pan fried lamb cutlets in a lamb jus, with mint infused grilled aubergines, spinach and arancini

(All dishes are served with potatoes roasted with rosemary and garlic)

DOLCI

Cannolo Siciliano

homemade cannoli with ricotta, candied mixed fruit peel, chocolate chips and pistachio, served with chantilly cream

Semifreddo all'Amaretto

amaretto parfait with white peach coulis and almond crumble

Formaggi Misti

mixed selection of Italian and Scottish cheese with homemade crackers and chutney