

DINNER MENU

3 COURSE - £52

2 COURSE - £45

ANTIPASTI

Paccheri

paccheri pasta tossed with crispy cured pork cheek, cherry tomatoes, topped with aged ricotta cheese

Piccola Parmigiana

slices of aubergine stuffed and baked with buffalo mozzarella, on a cherry tomato coulis and basil crumble

Filetto di Merluzzo

cod fillet in a herb and lemon breadcrumb, with red pepper coulis, baked leeks and hazelnut mayonnaise

SECONDI

Pesce del Giorno

fresh catch of the day

Pollo Ripieno

chicken breast stuffed with ham, smoked mozzarella, black olives and ricotta, with mixed vegetable cous cous, onion marmalade and honey and mustard sauce

Filetto di Manzo

pan fried beef fillet, with carrot puree, sautéed courgette, spring onions and balsamic jus

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

DOLCI

Tortino di Cioccolato

warm chocolate fondant with saffron creme anglaise and coffee ice cream

Pannacotta

vanilla pannacotta with walnut crumble and raspberry sorbet

Formaggi Misti

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