

PASTA

GLUTEN FREE PASTA AVAILABLE ON REQUEST

ORECHIETTE CON BROCCOLETTI	£8.95
Pasta served with broccoli florets sautéed in extra virgin olive oil, cherry tomatoes garlic and a little chilli	
ELICOIDALI AL SUGO	starter £6.45
Chunky pasta tubes served with a slow cooked rich Scottish Beef and tomato sugo	main £9.95
TAGLIATELLE CON SALSICCIA E FUNGHI	£11.95
Handmade egg pasta with Italian fresh pork Lucanica sausage, tomato, mushrooms and a little cream	
PENNETE CON SALMONE	starter £7.95
Pasta served with Scottish Oak Smoked Salmon, cream and fresh dill	main £11.45
LINGUINI CON GRANCHIO	£12.95
Pasta served with Crab meat tossed with extra virgin olive oil, garlic, chili and fresh parsley	

PIZZA

PIZZA MARGHERITA	£8.95
Pizza with mozzarella di bufala, tomato sugo, extra virgin olive oil, garlic and basil	
PIZZA CON ZUCCA, MOZZARELLA E BASILICO	£9.95
Pizza with roast pumpkin, mozzarella di bufala, basil and fresh thyme	
PIZZA CON CALAMARI , PEPPERONI E OLIVE	£10.50
Pizza with roast red pepper, fresh squid, black olives and tomato sugo	
PIZZA CON PANCETTA E FUNGHI	£9.95
Pizza with pancetta, mushroom, mozzarella di bufala and tomato sugo	
PIZZA CON VENTRECINA E RUCOLA	£11.95
Pizza with Italian spicy salame, rocket, mozzarella di bufala, tomato sugo and Parmigiano Reggiano	

PIATTI PRINCIPALE

FRESH FISH – PLEASE SEE OUR SPECIALS MENU TUESDAY TO SATURDAY

VERDURE ARROSTO	£11.95
Mixed roast seasonal vegetables served with griddled polenta and homemade salsa verde	
MELANZANE IN CAROZZA	£12.95
Mozzarella di bufala layered between slices of aubergine dipped in egg and breadcrumbs then pan-fried in Italian butter, served with a finely sliced fennel and carrot salad	
FEGATO ALLA VENEZIANA	£13.95
Pan-fried Scottish calf's liver with garlic, chilli, red onion and balsamic vinegar, served with olive oil mashed potato	
POLLO ALLA DIAVOLA	£14.75
Chargrilled skewer of free-range chicken breast with crushed black pepper, fennel and courgette, served with black olive, cherry tomato and caper salad	
COTECCHINO E LENTICCHIE	£14.95
Italian Cotecchino ground pork sausage served with lentils and Fonteluna® cooked in tomato and mostarda di frutta	
BRACIOLA DI MAIALE	£15.95
Scottish Pork chop stuffed with fontina cheese and basil, coated in breadcrumbs and panfried, served with diced roast potatoes and sautéed spinach	
QUAGLIE IN TEGAME	£17.50
Roast boneless quails stuffed with lemon and rosemary, wrapped in pancetta served with polenta and roast butternut squash	
FILETTO DI CERVO	£17.95
Fillet of Highland Venison served medium rare with roast winter vegetables seasoned with balsamic condimento	
TAGLIERE DI MANZO	£19.75
Char-grilled Scottish 10oz rib-eye steak served medium rare with rocket, freshly grated Parmigiano Reggiano, and sautéed garlic mushrooms	

CONTORNI

INSALATA MISTA Mixed fresh leaf and tomato salad with olive oil and balsamic	£1.95
PATATE Cubed roast potatoes	£1.95
INSALATA D'INVERNO Salad of mixed winter leaves, fennel and finely sliced red onion	£2.45
VERDURE Seasonal greens sautéed with garlic, extra virgin olive oil and a little chilli	£2.45
INSALATA DI RUCOLA Fresh rocket with extra virgin olive oil and Parmigiano Reggiano	£2.95
POLENTA Side order of char-grilled Polenta	£1.95

All dishes are cooked to order and are subject to availability.

All of our products are locally sourced from like-minded, quality suppliers, some items are sourced from Italy where required. We are a member of the Scotch Beef Club.

VinCaffe, VinCaffe, VinCaffe, VinCaffe, VinCaffe, VinCaffe, VinCaffe, VinCaffe