

## STARTERS

### COLD STARTERS

- GF** **OLIVE MISTE** ..... 3.5  
Marinated olives in garlic, chilli, evoo & parsley.
- GF** **BURRATA PUGLIESE** ..... 9.5  
Burrata cheese served with beef tomato, basil & evoo.
- BRUSCHETTA MISTA** ..... 5.5  
2 slices of toasted Italian bread, one with vine tomato and fresh basil, one with fried aubergines in tomato sauce.
- CARPACCIO DI BRESAOLA** ..... 9.5  
Thinly sliced dry aged top side of beef, served with rocket salad, Parmesan shavings, balsamic & evoo.
- GAMBERETTI CON SALMONE** ..... 9.5  
Baby prawns in marie rosé sauce & smoked salmon.

### HOT STARTERS

- V** **MINISTRONE** ..... 5.5  
Classic Italian vegetable soup served with toasted bread.
- GF** **TRIO DI VERDURE** ..... 6.5  
Grilled courgettes, aubergines, peppers with a drizzle of evoo and garlic.
- GF** **MINI PARMIGIANA** ..... 8  
Baked aubergines layered with a light tomato passata, basil, parmesan and mozzarella.
- POLPETTE** ..... 8  
Home made Italian meatballs in a light tomato sauce, served with a slice of fresh toasted Italian bread.
- ZUPPETTINA DI PESCE** ..... 9  
A must for seafood lovers! Pan sautéed clams, mussels squid, prawns, cooked in garlic, chilli & white wine, served with bread.
- COZZE** ..... 8  
Pan sautéed fresh Scottish mussels cooked in white wine garlic & cherry tomatoes & a slice of bread.

## ABOUT PASTA

### FROM THE SEA

- SPAGHETTI CON VONGOLE** ..... 18  
Spaghetti tossed with fresh clams, garlic, touch of chilli.
- LINGUINE PISTACCHIO E GAMBERI** ..... 19  
Gorgeous linguine dish with king prawns, pistachios, chilli, garlic and tomato sauce.
- LINGUINE AL PROFUMO DI MARE** ..... 21.5  
Linguine pasta tossed with mixed fresh Scottish seafood & crustacean; clams, mussels, squid, king prawns, langoustine cooked in evoo, garlic, touch of chilli and tomato sauce.

### VEGGIE

- V** **PENNE SICILIANA** ..... 14  
An all time classic, bursting with flavours! Penne pasta cooked in a rich tomato sauce with evoo, garlic, fried aubergines & basil.
- V** **PENNE ARRABBIATA** ..... 14  
Penne pasta; smothered in a rich and spicy fresh tomato sauce, garlic and chilli.
- V** **GNOCCHI AL PESTO** ..... 14  
Love the smell of fresh basil? Potato dumplings cooked in a creamy basil pesto sauce. (contains nuts)
- V** **RAVIOLI AI QUATTRO FORMAGGI** ..... 15  
Home made ravioli filled with cheese, finished with toasted pine nuts and truffle oil.

### MEAT

- ORECCHIETTE SALSICCIA & FRIARIELLI** ..... 20  
Hearty and meaty! Traditional southern shell pasta cooked with fresh Italian sausage, Italian bitter broccoli, garlic and evoo.
- PACCHERI AL RAGU DI CERVO** ..... 20  
Large traditional pasta with rich and velvety slow cooked venison in a rich tomato sauce.
- PAPPARDELLE ALLA BOLOGNESE** ..... 16  
Enjoy our slow cooked, rich beef tomato sauce with great depth of flavour pairing with pasta egg noodles.
- LASAGNA** ..... 14  
Oven baked layers of egg pasta with rich Bolognese ragu sauce and creamy béchamel & parmesan.
- SPAGHETTI CARBONARA** ..... 14  
Spaghetti pasta cooked with creamy egg, crispy pancetta, black pepper and parmesan sauce.

### RISOTTO

- GF** **RISOTTO PORCINI** ..... 16.95  
As classically Italian as you can get...Italian porcini mushroom, arborio rice, white wine & butter.
- GF** **RISOTTO ALLO SCOGLIO** ..... 24.95  
Risotto with king prawns, squid, mussels and langoustine.

### OUR CHEF PREPARES, COOKS AND SERVES DAILY CHANGING DISHES

#### PLEASE ASK YOUR WAITER FOR TODAY'S SPECIALS.

Always on the hunt for something fresh and delicious, our chef will bring you some of their favourites that will make your mouth water and enchant your taste buds!

### SECONDI DI PESCE - FROM THE SEA

- GF** **SPIGOLA ARROSTO** ..... 22  
Oven baked, headless sea bass served with roast potatoes and side salad.
- TRANCIO DI SALMONE AL PISTACCHIO** ..... 20  
**GF** Salmon fillet oven baked in cream & tomato sauce and topped with pistachio crust and side salad.
- FRITTURA MISTA** ..... 24.95  
Deep fried king prawns, squid, whitebait, cod & baby octopus served with garlic mayonnaise and mixed leaves salad.

### SECONDI DI CARNE - MEAT

Add a sauce: **V** Peppercorn +£2 | **GF** **V** Gorgonzola Blue cheese +£2 | **GF** **V** Tomato sauce +£2

- GF** **BISTECCA AI FERRI** ..... 20.5  
Perfectly grilled 9oz sirloin steak with mix green salad.
- GF** **TAGLIATA DI MANZO** ..... 21.95  
Chargrilled and sliced 9oz sirloin steak served with rocket and parmesan shaving, drizzled with evoo and balsamic glaze.
- FILETTO DI MANZO** ..... 24.95  
Grilled fillet of steak 6oz served with roast potatoes, salad and peppercorn sauce
- POLLO ALLA MILANESE** ..... 14  
Tender and juicy chicken breast covered in crunchy bread crumbs served with salad and chips.
- GF** **ROLLÉ DI TACCHINO** ..... 24.95  
Pan fried turkey breast rolled with streaky bacon, served with roast potatoes, mixed vegetables and gravy.

### SIDES - £4.9 EACH

**INSALATA MISTA** - Mix Salad | **RUCOLA E SCAGLIE** - Rocket with parmesan  
**BREAD (2.90)** | **GARLIC BREAD (3.90)** | **CHEESY GARLIC BREAD**  
**PISELLI PANCETTA CIPOLLA** - Peas with Bacon and Onions  
**FUNGHI ALL' AGLIO** - Creamy garlic mushrooms  
**VERDURE MISTE** - Grilled courgettes, aubergines, peppers  
**PATATE AL ROSMARINO** - Potatoes with rosemary  
**CHIPS**

### FESTIVE DESSERTS - £7.95

**BROWNIE**  
Homemade chocolate brownie served with coffee ice cream

**VANILLA CHEESECAKE**  
Homemade vanilla cheesecake served with berries compote

We can cater for a number of dietary requirements, and we ask that you please let your server know if you have any allergies.

Most of our vegetarian dishes are suitable for vegans, and all our pasta dishes can be made GF, except for Gnocchi, Lasagna & Siciliana ask your server for more information.

\*EVOO - Extra virgin olive oil \*V- Vegetarian \*GF - Gluten Free.

A 10% service charge will be added to your final bill.