



Merry Christmas



Starters

COLD STARTERS

- GF** OLIVE MISTE - **£3.5**
Marinated olives in garlic, chilli, evoo & parsley.
- GF** BURRATA PUGLIESE - **£10.95** 🎅
Burrata cheese served with beef tomato, basil & evoo.
- ✓** BRUSCHETTA MISTA - **£5.5**
Two slices of toasted Italian bread, one with vine tomato and fresh basil, one with fried aubergines in tomato sauce.
- GF** VITELLO TONNATO - **£11.95** 🎅
Thinly sliced roast topside of beef, served chilled with a silky home-made caper & anchovies mayonnaise.
- TAGLIERE MISTO DI SALUMI - **£9**
A tasty selection of Italian cured meat and cheese served with fresh, warm Italian bread.

HOT STARTERS

- ✓** MINISTRONE - **£6.5** 🎅
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.
- GF** CAPESANTE - **£11.95** 🎅
Seared king scallops with crispy pancetta, a fresh pea purée, sweet cherry tomatoes and lemon.
- 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 and a 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 & crustaceans; clams, mussels, squid, king prawns, langoustine cooked in evoo, garlic, touch of chilli and tomato sauce.
- SPAGHETTI ALLA CHITARRA AL NERO DI SEPPIA - **£20** 🎅
Squid ink spaghetti with tender squid and prawns, sweet cherry tomatoes and a white wine sauce

VEGGIE

- ✓** PENNE SICILIANA - **£14**
An all time classic, bursting with flavour! Penne pasta cooked in a rich tomato sauce with evoo, garlic, fried aubergines & basil.
- ✓** PENNE ARRABBIATA - **£14**
Penne pasta, smothered in a rich and spicy fresh tomato sauce, garlic and chilli.
- ✓** GNOCCHI AL PESTO - **£14**
Love the smell of fresh basil? Potato dumplings cooked in a creamy basil pesto sauce. (contains nuts)
- ✓** RAVIOLI BUTTER & SAGE - **£16** 🎅
Mushroom-filled ravioli tossed in a nutty brown butter and sage sauce, finished with a drizzle of truffle oil.

MEAT

- RIGATONI ZUCCA E SALSICCIA - **£19** 🎅
Rigatoni with creamy butternut squash and crispy Italian sausage, finished with Parmesan shavings.
- ORECCHIETTE CON CIME DI RAPA - **£16.95**
Traditional Apulian shell pasta tossed with tender bitter broccoli in garlic and anchovy olive oil, finished with toasted breadcrumbs and chilli flakes. (vegetarian and vegan without the anchovies)
- PACCHERI AL RAGÙ DI CERVO - **£20**
Large traditional pasta with rich and velvety slow cooked venison in a tomato sauce.
- PAPPARDELLE ALLA BOLOGNESE - **£16**
Enjoy our slow cooked, rich beef tomato sauce with great depth of flavour with egg pasta pappardelle.
- LASAGNA - **£14**
Oven baked layers of egg pasta with rich Bolognese ragù 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 mushrooms, arborio rice, white wine & butter.

Secondi di pesce - FROM THE SEA

- GF** SPIGOLA AL PROFUMO DI LIMONE - **£20**
Fillet of sea bass, topped with lemon sauce, parsley, pan fried in evoo, garlic, dash of white wine and side salad.
- GF** TRANCIO DI SALMONE AL PISTACCHIO - **£20**
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.
- GF** CODA DI ROSPO IN UMIDO - **£20** 🎅
Monkfish gently stewed in the classic Italian "in umido" style, with potatoes, black olives, cherry tomatoes and fresh basil.
- ZUPPA DI PESCE - **£26.95**
Pan sautéed clams, mussels, squid, prawns & langoustine cooked in garlic, touch of chilli & white wine, served with bread.

Secondi di carne - MEAT

Add a sauce: **✓** Peppercorn +£2 | **GF** **✓** Gorgonzola blue cheese +£2 | **GF** **✓** Tomato sauce +£2

- GF** BISTECCA AI FERRI - **£20.5**
Perfectly grilled 9oz sirloin steak with mixed green salad.
- GF** TAGLIATA DI MANZO - **£21.95**
Chargrilled and sliced 9oz sirloin steak served with rocket and parmesan shavings, drizzled with evoo and balsamic glaze.
- GF** 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** COSTOLETTE DI AGNELLO - **£23.95** 🎅
Marinated lamb chops, pan fried and served with rosemary potatoes and a rich red wine gravy.

OUR CHEF PREPARES, COOKS AND SERVES DAILY CHANGING DISHES!

Please ask your server for today's specials!

Sides - £4.9 each

INSALATA MISTA - Mix Salad | RUCOLA E SCAGLIE - Rocket with parmesan
BREAD **£2.9** | GARLIC BREAD **£3.9** | CHEESY GARLIC BREAD
PISELLI PANCETTA CIPOLLA - Peas with Bacon and Onions
FUNGHI ALL'AGLIO - Creamy garlic mushrooms
VERDURE MISTE - Grilled seasonal veggies
PATATE AL ROSMARINO - Potatoes with rosemary
CHIPS

Please let your server know if you have any allergies.
Most of our vegetarian dishes are suitable for vegans, and most of our pasta dishes can be made GF.
*EVOO - Extra virgin olive oil - **✓** Vegetarian/Ask if suitable for vegans - **GF** Gluten Free.
A 10% service charge will be added to your final bill.

Festive desserts - £8

BROWNIE
Homemade chocolate brownie served with vanilla ice cream.
PANNA COTTA
Served with home-made red berry compote.
HOME-MADE TIRAMISU
Savoiardi biscuit soaked in espresso coffee, mascarpone cheese cream, topped with cocoa powder.
GELATO
Artisanal Italian classic ice creams - Ask your server for today's flavour.
1 SCOOP **£5.95** / 2 SCOOPS **£6.95** / 3 SCOOPS **£7.95**