

## STARTERS

### COLD STARTERS

<b>GF OLIVE MISTE</b>	.....	3.5
Marinated olives in garlic, chilli, evoo & parsley.		
<b>GF CAPRESE SALAD</b>	.....	8
Fresh mozzarella, tomatoes, evoo & Balsamic glaze.		
<b>VEGAN BRUSCHETTA MISTA</b>	.....	5.5
2 slices of toasted Italian bread, one with vine tomato and fresh basil, one with fried aubergines in tomato sauce.		
<b>TAGLIERE MISTO DI SALUMI</b>	.....	9
A tasty selection of Italian cured meat and cheese served with fresh warm Italian bread.		

### HOT STARTERS

<b>VEGAN ZUPPA DEL GIORNO</b>	.....	5.5
Chef's seasonal soup of the day, served with fresh Italian bread.		
<b>GF TRIO DI VERDURE</b>	.....	6.5
Grilled courgettes, aubergines, peppers with a drizzle of evoo and garlic.		
<b>GF MINI PARMIGIANA</b>	.....	8
Baked aubergines layered with a light tomato passata, basil, parmesan and mozzarella.		
<b>POLPETTE</b>	.....	8
Home made Italian meatballs in a light tomato sauce, served with a slice of fresh toasted Italian bread.		
<b>GAMBERI AL PEPPERONCINO</b>	.....	9
King prawns cooked in garlic, chilli, white wine, and cherry tomato served with a slice of bread.		
<b>ZUPPETTINA DI PESCE</b>	.....	9
A must for seafood lovers! Pan sautéed clams, mussels, squid, prawns, cooked in garlic, chilli & white wine, served with bread.		
<b>COZZE</b>	.....	8
Pan sautéed fresh Scottish mussels cooked in white wine garlic & cherry tomatoes & a slice of bread.		

## ABOUT PASTA

### FROM THE SEA

<b>SPAGHETTI CON VONGOLE</b>	.....	18
Spaghetti tossed with fresh clams, garlic, touch of chilli.		
<b>LINGUINE PISTACCHIO E GAMBERI</b>	.....	19
Gorgeous linguine dish with king prawns, pistachios, chilli, garlic and tomato sauce.		

<b>LINGUINE AL PROFUMO DI MARE</b>	.....	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

<b>VEGAN PENNE SICILIANA</b>	.....	14
An all time classic, bursting with flavours! Penne pasta cooked in a rich tomato sauce with evoo, garlic, fried aubergines & basil.		
<b>VEGAN PENNE ARRABBIATA</b>	.....	14
Penne pasta; smothered in a rich and spicy fresh tomato sauce, garlic and chilli.		

<b>VEGAN GNOCCHI AL PESTO</b>	.....	14
Love the smell of fresh basil? Potato dumplings cooked in a creamy basil pesto sauce. (contains nuts)		

### MEAT

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

### RISOTTO

<b>GF RISOTTO PORCINI</b>	.....	16.95
As classically Italian as you can get...Italian porcini mushroom, arborio rice, white wine & butter.		

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

### PLEASE ASK YOUR SERVER 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

<b>GF SPIGOLA AL PROFUMO DI LIMONE</b>	.....	20
Fillet of sea bass, topped with lemon sauce, parsley, pan fried in evoo, garlic, dash of white wine and side salad.		
<b>GF TRANCIO DI SALMONE AL PISTACCHIO</b>	.....	20
Salmon fillet oven baked in cream & tomato sauce and topped with pistachio crust and side salad.		
<b>ZUPPA DI PESCE</b>	.....	26.95
Pan sautéed clams, mussels, squid, prawns & langoustine cooked in garlic, touch of chilli & white wine, served with bread.		
<b>FRITTURA MISTA</b>	.....	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: **VEGAN** Peppercorn +£2 | **GF V** Gorgonzola Blue cheese +£2 | **GF V** Tomato sauce +£2

<b>GF BISTECCA AI FERRI</b>	.....	20.5
Perfectly grilled 9oz sirloin steak with mix green salad.		
<b>GF TAGLIATA DI MANZO</b>	.....	21.95
Chargrilled and sliced 9oz sirloin steak served with rocket and parmesan shaving, drizzled with evoo and balsamic glaze.		
<b>FILETTO DI MANZO</b>	.....	24.95
Grilled fillet of steak 6oz served with roast potatoes, salad and peppercorn sauce		
<b>POLLO ALLA MILANESE</b>	.....	14
Tender and juicy chicken breast covered in crunchy bread crumbs served with salad and chips.		
<b>GF MISTO ALLA BRACE</b>	.....	26.95
Mix grilled meat platter, consists of finest fresh Italian sausages, tender chicken fillet, juicy beef and pork loin served with mix green salad.		

## 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 MISTA** - Grilled Courgettes, Aubergines & Peppers  
**PATATE AL ROSMARINO** - Potatoes with rosemary | **CHIPS**

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.

\*EV00 - Extra virgin olive oil \*V- Vegetarian \*GF - Gluten Free.

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