

Stuzzicchini (Appetisers)

Bruschetta con Pomodorini (V) £5.30
Toasted Italian bread topped with cherry tomatoes, garlic, basil and olive oil.

Pane all'Aglione (V) £4.60
Garlic bread.

Pizza Garlic (V) £7.20
Pizza dough topped with garlic butter.

Olive Miste Marinate (V) £3.60
Bowl of mixed marinated olives.

Zuppe (Soup)

Ministrone (V) £5.50
Traditional Italian vegetable soup.

Ministrone with bread (V) £6.50
Traditional Italian vegetable soup with bread

Zuppa di Funghi (V) £6.50
Wild mushroom soup served with croutons.

Antipasti Freddi (Cold Starters)

Prosciutto e Melone £9.70
San Daniele Parma ham with fresh melon.

Insalata Caprese (V) £9.70
Special Italian buffalo mozzarella cheese served with slices of fresh tomato, dressed with olive oil, fresh basil and balsamic vinegar.

Pâté della Casa £8.30
Homemade chicken liver pâté served with toast and butter.

Cornetto di Salmone £11.20
Select Scottish smoked salmon stuffed with Atlantic prawns and served with a Marie-Rose sauce.

Carpaccio di Bresaola £12.10
Thinly sliced cured Italian beef served on a bed of rocket salad and shaved parmesan, dressed olive oil and balsamic vinegar.

Salmone Affumicato £12.00
Smoked salmon

Antipasti Caldi (Hot Starters)

Bucce di Patate (V) £8.50
Deep fried potato skins served with a garlic mayonnaise or sweet chilli dip.

Arancino di Riso Siciliana £9.00
Deep fried rice balls stuffed with meat and mozzarella cheese.

Melanzane Parmigiana £9.50
Baked aubergine with mozzarella cheese, tomato and parmesan cheese.

Haggis Fritto £9.50
Deep fried haggis in batter served on a bed of seasonal salad with a sweet chilli or whisky sauce.

Mezza Porzione di Pasta £7.50
Half portion of any pasta (add £1.00 for stuffed pasta or £2.00 for seafood pasta).

Polpette a la Napoletana £10.50
Meat balls in a tomato and white wine sauce served with Italian bread.

Gamberoni con Aglio £11.50
King prawns cooked with white wine and garlic.

Calamari Fritti £10.50
Deep fried squid with tartare sauce and fresh lemon.

Side Dishes

Broccoli £4.50
Chips £4.50

Pasta

Spaghetti Bolognese £11.50
Beef, onions, carrots, celery, red wine and tomato puree. Also available in penne pasta.

Penne Arrabbiata £10.50
Garlic and olive oil in a tomato sauce.

Penne Arrabbiata Con Salsiccia £12.00
Garlic, olive oil, chilli and spicy sausage in a tomato sauce.

Spaghetti Vegetariana £12.00
Courgettes, aubergine, peppers, onions and mushrooms in a tomato sauce.

Stuffed Pasta

Lasagna £11.00
Oven baked layers of pasta sheets in a bolognese sauce and mozzarella cheese.

Agnolotti Aragosta £13.90
Pasta stuffed with lobster and served with king prawns in a white wine and cream sauce.

Tortellini Spinaci e Ricotta £12.10
Pasta stuffed with spinach and ricotta cheese. Served in a tomato and cream sauce.

Piatti di Pollame (Chicken Dishes)

All dishes are served with chips and vegetables – except where noted.

Pollo Sofia Loren £15.70
Chicken breast topped with asparagus in a white wine, onion and cream sauce.

Pollo alla Milanese £17.10
Chicken breast deep fried in breadcrumbs served with chips and Napoli sauce.

Piatti di Pesce (Fish Dishes)

All dishes are served with chips and vegetables – except where noted.

Gamberoni Bruciato £23.00
King prawns cooked with a touch of chilli, cherry tomatoes and white wine sauce. Served with rice or chips.

Calamari Fritti £21.00
Deep fried squid and chips served with garlic mayonnaise or a chilli tomato dip.

**FOR FISH OF THE DAY
– ASK YOUR SERVER**

Piatti di Manzo (Meat Dishes)

All dishes are served with chips and vegetables – except where noted.

Bistecca all Griglia £26.00
Grilled sirloin steak (approx. 10oz).

Filletto ai Ferri £29.00
Grilled fillet steak (approx. 10oz).

Filetto Stroganoff £24.50
Sliced fillet steak cooked with mushrooms, onions, mustard and brandy and cream. Served with rice.

Stinco d'Agnello £20.50
Lamb shank cooked with mint and rosemary in a red wine sauce.

Salsa per Carne (Steak Sauce)

Diana £3.60
French mustard, brandy, Lea & Perrins, onions, mushrooms and cream.

al Pepe £3.60
French mustard, brandy, Lea & Perrins, crushed green peppercorns and cream.

Cowboy £3.60
Dark rum, mustard, cream and tabasco.

Dolce Individuale (Individual Dessert)

Tiramisu £5.90
Traditional home made Italian dessert.

Panna Cotta £5.60
Home made creamy Italian dessert.

Creme Brulee £5.60
Home made creamy vanilla dessert with a caramelised topping.

Sorbetto Limone £5.50
Lemon sorbet in its natural skin.

Sorbetto Arancio £5.50
Orange sorbet in its natural skin.

Cassata Siciliana £6.10
Sicilian ice cream dessert with crystallised fruit.