

ANTIPASTI

Paté di Campagna £6.60

Homemade chicken liver and mushroom pate' served with toasted bread.

Arrosto di Cervo £6.80

Sliced roast venison served on a bed of mixed leaves with sweet balsamic glaze.

Cappelle di Funghi all'Aglio £6.40 V

Baked mushroom cups topped with garlicky butter breadcrumbs and a hint of gorgonzola.

Insalata Tricolore £6.60 V

Mixed leaves, tomatoes, cucumber, peppers, red onions, cannellini beans, fennel and parmesan shavings, dressed with our homemade sweet balsamic reduction .

Cozze alla Marinara £7.80

Steamed fresh Scottish mussels in a chilli, white wine, garlic and tomato sauce.
Served with bread & butter.

Prosciutto di Parma e Melone £6.40

Thinly sliced dry cured Parma Ham served with sweet melon.

Insalata di Gamberetti e Salmone £7.40

Juicy prawns and oak smoked salmon served on a bed of mixed leaves with a home made tomato and sweet chilli salsa.

Insalata Caprese £6.40 V

Tomatoes, mozzarella dressed with virgin olive oil, basil and sweet a balsamic glaze. Served with bread and butter.

Vegetali alla griglia £6.60 V

Grilled aubergines, peppers and courgettes marinated in garlic and olive oil served with toasted bread

Minestrone alla Genovese £3.90 V

Classic thick Italian vegetable soup. Served with bread and butter.

SECONDI DI CARNE

All main courses are served with potatoes and fresh vegetables.

Scaloppine di Vitello alla Milanese £15.90

Deep fried veal escallops coated in a light layer of breadcrumbs served with spaghetti in a tomato and basil sauce.

Scaloppine di Vitello al Marsala £15.90

Tender pan fried veal escallops in a sweet Marsala wine sauce.

Scaloppine di Vitello con Funghi Porcini £15.90

Tender pan fried veal escallops with a porcini and button mushroom sauce and a splash of cream.

Petto di Anatra alle prugne secche £17.80

Oven roasted duck breast in a sweet prunes and Cassis sauce.
(best served medium or rare)

Filetto al Pepe £19.80

Scottish fillet of beef with a traditional brandy, cream and black peppercorn sauce.

Filetto ai Funghi £19.80

Medallions of Scottish beef, in a creamy sauce of wild & button mushrooms.

Filetto Stroganoff £17.80

Sliced Scottish beef fillet tails pan fried in a creamy mushroom, onion and paprika sauce.
Served with a saffron risotto. (no potatoes or vegetables)

Braciola di Agnello alla Menta e vino Rosso £17.40

Tender lamb chops in a red wine, onion and mint sauce.

SECONDI DI CARNE

All main courses are served with potatoes and fresh vegetables.

Petto di pollo alla Valdostana £13.40

Grilled chicken breast topped with Parma ham, tomato sauce and mozzarella cheese.

Petto di pollo con Pesto e Fagiolini £13.40

Grilled chicken breast in a creamy pesto sauce with pine nut kernels and green beans.

Stinco di Maiale £16.90

Oven roasted pork shin on the bone in a tomato, mixed Italian beans, onion, and rosemary sauce. (please allow 20mins cooking time)

Medaglioni di Cervo alla Sambuca £18.20

Grilled fine Scottish venison medallions in a juniper berry and sambuca sauce.

Bistecca Toscana £15.60

Fine Scottish sirloin grilled and served in a garlic, wine and rosemary sauce.

Bistecca alla Pizzaiola £15.60

Fine Scottish sirloin grilled with a garlic, oregano, capers and tomato sauce.

Bistecca al Gorgonzola £16.40

Fine Scottish sirloin grilled topped with gorgonzola served on a bed of spinach.

SIDE ORDERS

Bread and butter basket £1.60

Garlic bread £2.80

Bruschetta fresh tomatoes and basil £3.80

Focaccia al rosmarino £ 4.40

Mixed salad £3.60

Tomato and red onions salad. £3.60

SECONDI DI PESCE

All main courses are served with potatoes and fresh vegetables.

Sogliola alla Mugnaia £21.60

Oven baked Dover sole with a butter, lemon and white wine sauce flavoured with garlic and fresh parsley. (please allow 20mins cooking time)

Sogliola ai Pinoli £14.20

Poached fillet of lemon sole with a white wine, garlic and parsley sauce topped with pine nut kernels.

Coda di Rospo alla Pizzaiola £16.80

Monkfish in a slightly spicy sauce of tomato, oregano, chilli, capers and garlic.

Terrina del Pescatore £16.20 (no potatoes or vegetables)

Fresh Scottish mussels, fish, langoustine and squid in a tomato and white wine sauce served with garlic bread.

Gamberi al Pernod £16.20 (no potatoes or vegetables)

Fresh king prawns in a light Pernod & fennel cream sauce accompanied by saffron rice.

Spigola al forno £16.20

Seabass fillets oven baked in white wine, herbs and tomatoes.

Cappesante con Peperoni Arrostiti £16.80

King scallops pan-fried in butter and brandy, served on a bed of roasted peppers flavoured with garlic and extra virgin olive oil.

PASTE e RISOTTI

Spaghetti alla Bolognese.* £8.80

Lasagne al Forno. £8.80

Tortelloni al Pomodoro. £8.20 **V**

Pasta filled with ricotta cheese and spinach in a tomato and basil sauce.

Tagliatelle al Salmone. £9.60

Tagliatelle with smoked salmon, whiskey, cream and a splash of tomato sauce.

Spaghetti dello Chef. £8.80 **V**

The healthier choice with cherry tomatoes, garlic, chilli, basil, rocket and olive oil topped with parmesan shavings.

Spaghetti alla Carbonara.* £8.80

Spaghetti in a smoked ham and egg with a touch of cream sauce.

Risotto ai Funghi Porcini. £8.80 **V**

Arborio risotto with wild porcini and button mushrooms topped with parmesan shavings.

Penne al bacon e Quattro Formaggi.* £8.80

Penne in a smoked ham and cheese sauce with a touch of cream.

Raviolini con Pere e Gorgonzola. £8.80 **V**

Stuffed pasta in a delicate butter, gorgonzola and fresh pear sauce.

Spaghetti all' Amatriciana.* £8.80

Spaghetti in a smoked ham, onions, chillies and tomato sauce. Hot!

Tagliatelle con Cappelante. £9.80

Tagliatelle with king scallops in a sweet basil and tomato sauce with a touch of cream.

Spaghetti al Cartoccio. £9.80

Tomato, fish, squids, mussels and whole langoustine wrapped in baking parchment.

Risotto alle Verdure Mediterranee. £8.80

Arborio risotto with peppers, courgettes, aubergines, green beans, topped with parmesan shavings

Tagliatelle Gamberoni e Basilico. £9.60

Tagliatelle with king prawns in a cream and sweet basil sauce.

Spaghetti alle Cozze. £ 9.60

Spaghetti with fresh mussels, tomatoes, garlic, chillies white wine and parsley sauce.

DOLCI

May we suggest a glass of our Passito wine with your dessert?

Claudio's Sticky Toffee Pudding £4.60 (inc. ice cream)

Our own recipe sticky toffee pudding topped with a rich homemade sticky toffee sauce.

Chocolate Lovin Spoon Cake £4.60

Chocolate sponge cake served hot.

Tiramisú £4.00

Layers of sponge, soaked with liquor & coffee, filled with mascarpone and coffee cream and dusted with a rich cocoa powder, served with double cream.

Oreo Cookie Bash £4.60

White and milk chocolate cream with Oreo Cookie chunks showered with dark chocolate drizzle, served with double cream.

Cheesecake £4.60

Raspberry & White Chocolate cheesecake, served with double cream.

Ice cream selection £4.00

Vanilla, Strawberry, Butterscotch or Lemon Sorbet ice cream topped with cream. Top it with home-made toffee sauce add £0.40

Zabaione Al Gelato con Amaretti £4.80 pp

Egg yolk gently cooked over a low heat with white wine & Marsala served with Amaretto biscuits and ice cream. (for a minimum of 2 people)

Gelati al Liquore £4.80

Vanilla or Butterscotch ice cream drizzled with a liquor of your choice topped with cream.

Affogato al Caffé £4.20

Vanilla ice cream "drowned" by a shot of espresso coffee.

Cantuccini con Marsala £3.80

Italian almond biscuits served with sweet Italian Marsala wine.

Cheese Platter £4.80 (may we suggest a glass of port?)

Dolcelatte, brie, mature cheddar and parmesan cheese served with cream crackers.

COFFEES & DRINKS

Espresso £1.60

Double espresso £2.20

Black £1.90

White £1.90

Cappuccino £1.90

Latte macchiato £2.20

Selection of teas £1.90

Liquor Coffees £4.60 freshly brewed coffee with your favourite liquor topped with double cream.

Caffé Speciale coffee with Amaretto.

Caffé Alpino coffee with Alpine Grappa.

Witches Brew coffee with herbal Strega liquor.

Corretto Classico coffee with Sambuca.

Caffé Bologna coffee with aged Vecchia Romagna.

250ml Mineral Water £1.80

500ml Mineral Water £2.40

1ltr Mineral Water £3.20

Soft Drinks/Fresh Juices £1.80

Draft from Pint £3.00 Half Pint £1.60

Bottled Italian Lager £2.90

Spirits from £2.40

Spirit & Mixer from £2.80

Port from £2.40

Liquers from £2.40

Malt Whisky £3.50

Choose from a selection of over 60 specially selected malts.