

ANTIPASTI

MINISTRONE V £6^{.95}
Home-made vegetable, mixed bean, ditalini pasta & San Marzano tomato soup with sourdough bread & butter.

MOZZARELLA FRITTA £8^{.95}
Crisp-fried and breaded mozzarella with San Marzano tomato sugo & Pecorino Romano.

BRUSCHETTA * £7^{.95}
Toasted sourdough bread topped with marinated tomatoes, basil, oregano, ricotta salata & extra virgin olive oil.

ARANCINO AI FUNGHI £7^{.95}
Woodland mushrooms, smoked provola & pasta, crumbed & crisp-fried, served with truffle aioli.

GAMBERI AL LIMONE £10^{.95}
King prawns sautéed in white wine, garlic, sun-dried tomatoes, lemon & fresh chilli with crostino bread.

CARPACCIO £12^{.45}
Carpaccio of prime Scottish beef with fresh rocket, shaved Grana Padano and truffle oil.

CAPELANTE AMARONE £15^{.95}
Seared Scottish king scallops, shiitake mushroom, crispy pancetta crumb, creamy saffron velouté & asparagus.

CAPRESE D.O.P £10^{.95}
Buffalo mozzarella DOP, heritage tomatoes, rocket pesto, olive crumb, oregano, toasted pine nuts & extra virgin olive oil.

PATE DI SALMONE £9^{.95}
Scottish salmon, smoked salmon, dill & vermouth pate served with carasau bread.

SALUMI MISTI £12^{.95}
Platter of Salame Venticina, Spianata, Capicola, cotto ham & Mortadella, with buffalo mozzarella, olives, spicy taralli, grissini, scapece courgettes & carasau bread

FOCACCE

STONE-BAKED ROMANA-STYLE FLATBREAD.

AL ROSMARINO VG £6^{.95}
Fresh rosemary, Maldon sea salt & extra virgin olive oil.

PICCANTE VG £7^{.75}
Garlic, fresh chilli, Maldon sea salt, parsley & extra virgin olive oil.

ALL' AGLIO E MOZZARELLA * £7^{.95}
Fior di latte mozzarella, parsley, garlic & extra virgin olive oil.

AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL OF WHICH GOES DIRECTLY TO OUR TEAM.

PIZZA

OUR ROMANA-STYLE PIZZA DOUGH IS MADE FRESH EACH DAY, HAND-STRETCHED TO ORDER & STONE BAKED BY OUR EXPERT PIZZAIOLI

PIZZA MARGHERITA D.O.P * £12^{.95}
San Marzano tomato sugo, Fior di latte and buffalo mozzarella, basil & extra virgin olive oil.

PIZZA PEPPERONI PICCANTI £14^{.95}
San Marzano tomato sugo, Fior di latte mozzarella, spicy pepperoni & chilli flakes.

PIZZA POLLO DIAVOLA £14^{.95}
San Marzano Arrabbiata sugo, marinated chicken, Fior di latte mozzarella, chilli oil, chilli flakes, rocket & spicy mayo.

PIZZA ORTOLANA * £14^{.95}
San Marzano tomato sugo, Fior di latte mozzarella, grilled courgettes, aubergine, mixed peppers, basil & extra virgin olive oil.

PIZZA PAZZA £14^{.95}
San Marzano tomato sugo, spicy 'Nduja, Italian sausage, pepperoni, ricotta cheese, Fior di latte mozzarella, black pepper & basil.

PIZZA CAMPIONE £15^{.95}
San Marzano tomato sugo, marinated chicken, Fior di latte mozzarella, Italian sausage, spicy pepperoni & extra virgin olive oil.

PIZZA PROSCIUTTO E FUNGHI £14^{.95}
San Marzano tomato sugo, Fior di latte mozzarella, cotto ham & woodland mushrooms.

PIZZA 'NDUJA AFFUMICATA £16^{.95}
Spicy BBQ & 'Nduja San Marzano tomato sugo, red onion, smoked pancetta, black pepper, buffalo mozzarella, basil & extra virgin olive oil.

CALZONE AL FORNO £14^{.95}
Traditional folded pizza topped with light tomato sauce, filled with Fior di latte mozzarella, ricotta, spianata Calabrese, smoked provola, basil & black pepper.

PIZZA BUFALA E SAN DANIELE £15^{.95}
White pizza with buffalo & Fior de latte mozzarella, prosciutto crudo, rocket, shaved Grana Padano & extra virgin olive oil. We recommend this pizza is served white · Add tomato sugo on request

GLUTEN FREE PIZZA BASE £2^{.00}
Vegan & gluten free.

CONTORNI

NOCELLARA DEL BELICE GREEN OLIVES VG £4^{.50}
SOURDOUGH BREAD VG £4^{.50}
GARLIC BREAD V £4^{.50}
RUSTIC CHIPS VG £4^{.50}
ROSEMARY FONDANT POTATO VG £4^{.50}

PASTA

LINGUINE AL POMODORO * £12^{.95}
Summer linguine with fresh & marinated tomatoes, garlic, creamy rocket pesto, ricotta salata & extra virgin olive oil.

BUCATINI CON CHORIZO £13^{.95}
Brindisa Parilla chorizo in a light carbonara-style cream & egg yolk sauce with bucatini pasta, rocket & Grana Padano.

CASARECCE VERDURE * £12^{.95}
Rich San Marzano tomato & aubergine ragù with casarecce pasta, fresh basil, Fior di latte mozzarella & Pecorino Romano.

LINGUINE AI GAMBERONI £16^{.95}
Rich creamy bisque made with prawns, San Marzano tomatoes & brandy with linguine, king prawns, parsley, extra virgin olive oil, topped with a shell-on king prawn.

LASAGNE £12^{.95}
Traditional Italian dish of pasta baked with pork & beef slow-cooked ragù, Bechamel sauce, Fior di latte mozzarella & Grana Padano.

LINGUINE ALLE VONGOLE £19^{.95}
Fresh Scottish clams, garlic & chilli with linguine, extra virgin olive oil & parsley.

CASARECCE POLLO PESTO £14^{.95}
Chicken, sun-dried tomatoes, spicy rocket pesto in a creamy sauce with casarecce pasta & Pecorino Romano.

TORTELLONI DI CAPRA V £15^{.95}
Tortelloni parcels filled with beetroot and goats' cheese with rich, creamy saffron sauce & pistachio crumble.

LINGUINE ALLE CAPELANTE £24^{.95}
Our signature dish of pan-seared Scottish king scallops with sun-blushed tomatoes, white wine, chilli, garlic, linguine, parsley, lemon zest & chargrilled spring onions

GNOCCHETTI AI FUNGHI £13^{.95}
Light baby potato gnocchetti served with woodland mushrooms in rich creamy truffle sauce & ricotta salata.

GLUTEN FREE PASTA AVAILABLE ON REQUEST

* THESE DISHES CAN BE PREPARED AS VEGAN OR VEGETARIAN

A GLUTEN FREE MENU IS AVAILABLE ON REQUEST

SAFFRON MASH £4^{.50}
SPINACH, RAISINS, PINE NUTS & CHILLI £4^{.95}
SCAPECE COURGETTES VG £4^{.50}
ROCKET & SHAVED GRANA PADANO £4^{.50}
TOMATO & ONION SALAD VG £4^{.50}

SECONDI

POLLO PORCINI £17^{.95}
Grilled supreme of chicken, rosemary fondant potato, asparagus wrapped in pancetta, porcini mushroom & truffle sauce.

ANATRA LUCANA £22^{.95}
Pan-fried marinated duck breast, grilled endive, saffron mash & sweet Amaro sauce.

ABERDEEN ANGUS BURGER £16^{.95}
Prime steak burger in a puccia bun with melted pecorino sardo, crispy pancetta, caramelised red onion, baby Cos lettuce, beef tomato & spicy mayo served with pickled gherkin, jalapeños & skin-on fries

INSALATA DI POLLO £16^{.95}
Marinated & grilled chicken, baby gem lettuce, radish, caramelised onions, crispy potatoes, sourdough croutons, pine nuts & ginger mayo dressing

INSALATA CESARE £11^{.95}
Cos lettuce, sourdough croutons, our own house Caesar dressing, crispy pancetta, egg, cherry tomato & shaved Grana Padano. Choose with or without marinated anchovies.

ADD CHICKEN BREAST £16^{.95}
ADD GARLIC PRAWNS £18^{.95}

PESCE

GAMBERONI ALLA SICILIANA £19^{.95}
King prawns in rich creamy shellfish bisque with garlic, chilli, chives sun-dried tomatoes, crisp-fried Arborio saffron risotto cake & lemon zest.

ORATA DI MARE £20^{.95}
Pan-fried fillets of marinated sea bream served with dill potato, wilted spinach with pine nuts & raisins, creamy lemon sauce, hazelnuts & olive crumb.

MERLUZZO E FARRO £22^{.95}
Cod loin baked with marinated sun-dried tomato, barley cooked with San Marzano tomatoes with creamy tomato & pesto sauce.

BISTECCHE

PRIME STEAKS, GRILLED AND RESTED WITH GARLIC BUTTER & YOUR CHOICE OF SKIN-ON CHIPS, SAFFRON MASH OR ROSEMARY FONDANT POTATO.

FILETTO ALLA GRIGLIA £34^{.95}
227g Prime fillet.

ENTRECÔTE ALLA GRIGLIA £29^{.95}
255g Prime rib-eye.

GAMBERONI IN PADELLA £6^{.95}
Top your steak with pan-fried king prawns, garlic butter & parsley.

SALSE PER LA CARNE
Brandy & black peppercorn sauce. £3^{.95}
Woodland mushroom sauce. £3^{.45}

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR THE ALLERGEN# GUIDE, AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU.

PROSECCO

COL BRIOSO PROSECCO SPUMANTE
DOC, VENETO £5.95 £28.95

MIRABELLO SPARKLING PINOT GRIGIO
ROSÉ, PAVIA £6.15 £29.95

CHAMPAGNE

LAURENT PERRIER LA CUVÉE BRUT NV,
CHAMPAGNE, FRANCE £11.95 £69.95

LAURENT PERRIER LA CUVÉE ROSÉ
BRUT NV, CHAMPAGNE, FRANCE £16.95 £99.95

GIN

THE PERFECT SERVE IS A LARGE 50ML MEASURE OF YOUR FAVOURITE GIN IN A WIDE BOWL COUPE GLASS THAT ALLOWS THE BOTANICALS TO ENHANCE YOUR DRINK, PLUS ONE OF OUR SUGGESTED MIXERS. SMALL MEASURES ARE AVAILABLE. THE LONDON ESSENCE MIXERS BELOW ARE INCLUDED IN THE PRICE

BEEFEATER £10.50
A quintessential London dry gin made with big juniper character and strong citrus notes for those that enjoy the real taste of gin. Serve with Classic Tonic Water and lemon slice

THE BOTANIST £10.50
Hand-foraged local botanicals delicately augment g berries, barks, seeds and peels making this, the only dry gin from Islay, one to savour. Served with Classic Tonic Water and fresh rosemary and lemon

ROKU £10.50
Roku's complex, yet harmonious flavor is the result of the unique Japanese sensitivity captured in the blending of the carefully crafted extracts of the 14 botanicals. We reckon Classic Tonic Water and a slice of lemon

EDINBURGH GIN £10.50
This is a refined, crisp gin is clean and fresh on the nose with a palate that offers juniper, pine and lavender and a citrus finish. Best served with Classic Tonic Water and a twist of orange

BROCKMANS £10.50
A gin where the more traditional notes are combined with a refreshing influence of citrus and aromatic wild blackberries and blueberries. Serve with Classic Tonic Water and fresh strawberry

MALFY £10.95
A zesty citrus gin with a background of juniper, a fresh lemon zing and a fabulously long and complex finish, deliciously refreshing. Great served over ice with Classic Tonic Water and a slice of lemon

PUERTO DE INDIAS £10.50
This is the strawberry gin that inspired a whole new category. It's the only pink gin made with distilled fresh strawberries. Great served over ice with lemonade and a slice of lemon

HENDRICKS £10.50
Created from eleven fine botanicals with added infusions of rose and cucumber, which imbue this gin with a uniquely balanced flavour, we recommend a simple tonic and a slice of cucumber

VINI BIANCHI

PINOT GRIGIO. LA LAGUNA, DOC VENEZIE
A classic off-dry Pinot Grigio
£5.95 | £22.95

SAUVIGNON BLANC. ALTANA DI VICO, IGT VENEZIE
A delicate Sauvignon Blanc with lovely citrus notes
£6.45 | £25.95

VERDICCHIO DEI CASTELLI DI JESI
CLASSICO, MONCARO, MARCHE
A delicious, complex, citrusy wine
£7.25 | £29.95

ROERO ARNEIS. DEZZANI 'MONFRIGO', ROERO
A gentle touch of oak and a bouquet of almonds
£7.95 | £32.95

FIANO. LUNATE FIANO, TRAPIANO, SICILIA
An aromatic & flavoured bouquet that is crisp and fresh
£25.95

SOAVE CLASSICO, DOMINI VENETI, VENETO
A great Garganega, Trebbiano & Chardonnay blend
£26.95

SAUVIGNON BLANC. VILLA CHIOPRIS,
FRIULI-VENEZIA GIULIA
Hints of pear drop and a pleasant bitter finish
£34.95

PINOT GRIGIO. TOMMASI, LE ROSSE
VIGNETO, DOC VENETO
An intensely flavoured Italian Pinot Grigio
£35.95

CHARDONNAY DEL VENETO. SANTA CRISTINA, VENETO
An intense, fine and elegant wine
£39.95

SAUVIGNON BLANC. VETTE DI SAN LEONARDO
Perfectly balanced with a crisp, dry finish
£39.95

GAVI DI GAVI. DOCG 'POGGIO DEL TIGLIO',
GUIDO MAZZARELLO, PIEDMONT
A fruity bouquet with hints of apricots
£46.95

VINI ROSATI

PINOT GRIGIO ROSÉ. ANCORA, IGT PAVIA
A dry, fresh and crisp fruity rosé
£6.25 | £24.95

ZINFANDEL ROSÉ. VILLA ROSELLA, IGT VENETO
With a brilliant rosé with notes of strawberry and melon
£6.45 | £25.95

 @AMARONE_DRG

VINI ROSSI

BARBERA. LA FOLLIA DOC, PIEDMONT
An easy drinking and fruity red wine
£5.95 | £22.95

MERLOT DEL VENETO, BOTTER, IGT VENETO
A plummy, juicy Merlot, bursting with fruit
£6.45 | £25.95

PRIMITIVO DI PUGLIA.
CAMPAGNOLA BAROCCO, IGT PUGLIA
A deep red with black fruits and spicy flavours
£7.25 | £29.95

SANGIOVESE. BOTTER CHIANTI
CLASSICO DOCG, TUSCANY
Deep ruby red with fruity notes of cherry & black pepper
£7.95 | £32.95

CORVINA. CASTELFORTE AMARONE DELLA
VALPOLICELLA CLASSICO DOCG, VENETO
A rich cherry fruit bouquet, full bodied & dry
£9.45 | £39.95

CORVINA. CASTELFORTE DELLA
VALPOLICELLA DOC, VENETO
A ruby red aromas of cherry and plum
£26.95

MONTEPULICANO D'ABRUZZO.
CERULLI SPINOZZI DOC, TERAMO
A robust structure with good fruit and medium acidity
£28.95

RIPASSO DOC, CASTELFORTE,
VALPOLICELLA SUPERIORE, VENETO
A ruby red with hints of violet & aromas of red fruits
£32.95

NEBBIOLO. BAROLO FLORI DOCG, PIEDMONT
A complex and spicy nose, full-bodied with a dry finish
£44.95

VINI SPECIALE

CABERNET SAUVIGNON. VILLA CHIOPRIS,
FRIULI-GRAVE DOC
£34.95

DOMINI VENETI, AMARONE DELLA
VALPOLICELLA CLASSICO DOCG, VENETO
£69.95

TOMMASI, AMARONE DELLA VALPOLICELLA CLASSICO
£72.95

AMARONE DELLA VALPOLICELLA
CLASSICO CAMPAGNOLA
£74.95

CORVINA. ZENATO, AMARONE DELLA
VALPOLICELLA CLASSICO, VENETO. 2016
£99.95

BOLLA AMARONE DELLA VALPOLICELLA
CLASSICO, VENETO. 2014
£124.95

DISARONNO COLLECTION

DISARONNO FIZZ £9.95
Disaronno Amaretto liqueur, lime juice, sugar syrup, lemon juice & prosecco

DISARONNO SOUR £9.95
Disaronno Amaretto liqueur, whiskey, lime juice, sugar syrup & Angostura bitters

TIA MARIA ESPRESSO MARTINI £9.95
Tia Maria, vanilla vodka, sugar syrup and a shot of double espresso

DISARONNO VELVET ESPRESSO MARTINI £10.95
Disaronno Velvet liqueur, vodka, Tia Maria, sugar syrup and espresso shot

COCKTAILS

CAN'T FIND WHAT YOU ARE LOOKING FOR? THEN LET US KNOW!

BELLINI £8.45
Peach purée topped with Col Brioso Prosecco Spumante DOC.

FRENCH MARTINI £10.45
Finlandia vodka, Chambord black raspberry liqueur and pineapple juice

APEROL SPRITZ £9.95
Aperol and Col Brioso Prosecco Spumante DOC with a dash of soda water

HIGHLAND FURY £10.45
Highland Park 12YO, Cointreau, apple juice, gomme and fresh lemon juice

VALENTINA £10.45
Finlandia grapefruit, Larios gin, passion fruit purée and agave topped with lemonade

RASPBERRY PEAR MULE £10.45
Stoli Razberi, Xanté pear liqueur and raspberry purée topped with ginger beer

OLD FASHIONED £8.95
Maker's Mark bourbon, Angostura and orange bitters

NEGRONI £10.45
Beefeater gin, Campari and Martini Rosso

SAM LORD £10.45
Mount Gay Black Barrel Double Cask rum, vanilla syrup, lime juice and soda water

MOJITO £10.45
Fresh limes muddled with mint, gomme and Bacardi Carta Blanca topped with soda water. Choose classic or raspberry

STRAWBERRY DAIQUIRI £10.45
Strawberry infused Bacardi Carta Oro, strawberry purée, fresh lime juice, gomme and fresh strawberries

COSMOPOLITAN £10.45
Finlandia vodka, cranberry juice, Cointreau and fresh lime