

# GLUTEN FREE MENU

## ANTIPASTI

gluten free bread & butter.

MINESTRONE V £6.95 Home-made vegetable, mixed bean & San Marzano tomato soup with

GAMBERI AL LIMONE £10<sup>.95</sup>

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.

CAPESANTE AMARONE £15.95

Seared Scottish king scallops, shiitake mushroom, crispy pancetta crumb, creamy saffron velouté & asparagus.

£10<sup>.95</sup> CAPRESE D.O.P

Buffalo mozzarella DOP, heritage tomatoes, rocket pesto, olive crumb, oregano & extra virgin olive oil.

PATÈ DI SALMONE £9.95

Scottish salmon, smoked salmon, mascarpone, dill & vermouth pate served with gluten free bread.

SALUMI MISTI £12<sup>.95</sup>

Platter of Salame Ventricina, Spianata, Capicola, cotto ham & Mortadella, with buffalo mozzarella, olives, scapece courgettes & gluten free bread

## CONTORNI

NOCELLARA DEL BELICE GREEN OLIVES	VG £4 <sup>.50</sup>
GLUTEN FREE BREAD VG	£4 <sup>.50</sup>
ROSEMARY FONDANT POTATO VG	£4 <sup>.50</sup>
SAFFRON MASH VG	£4 <sup>.50</sup>
SPINACH, RAISINS, PINE NUTS & CHILLI VO	£4 <sup>.95</sup>
SCAPECE COURGETTES VG	£4 <sup>.50</sup>
ROCKET & SHAVED GRANA PADANO	£4 <sup>.50</sup>
TOMATO, OREGANO & BASIL SALAD VG	£4.50

# PIZZA

#### PIZZA MARGHERITA D.O.P

£14.95

San Marzano tomato sugo, Fior di latte and buffalo mozzarella, basil & extra virgin olive oil. Go vegan with vegan mozzarella.

#### PIZZA PEPPERONI PICCANTI

£16<sup>.95</sup>

San Marzano tomato sugo, Fior di latte mozzarella, spicy pepperoni & chilli flakes.

#### PIZZA ORTOLANA \*

£16<sup>.95</sup>

San Marzano tomato sugo, Fior di latte mozzarella, grilled courgettes, aubergine, mixed peppers, basil & extra virgin olive oil. Go vegan with vegan mozzarella.

#### PIZZA PAZZA

£16<sup>.95</sup>

San Marzano tomato sugo, spicy 'Nduja, Italian sausage, pepperoni, ricotta cheese, Fior di latte mozzarella, black pepper & basil.

#### PIZZA POLLO DIAVOLA

San Marzano Arrabbiata sugo, marinated chicken, Fior di latte mozzarella, chilli oil, chilli flakes, rocket & spicy mayo.

#### PIZZA CAMPIONE

£17<sup>.95</sup>

£16<sup>.95</sup>

San Marzano tomato sugo, marinated chicken, Fior di latte mozzarella, Italian sausage, spicy pepperoni & extra virgin olive oil.

#### PIZZA PROSCUITTO E FUNGHI

£16<sup>.95</sup>

San Marzano tomato sugo, Fior di latte mozzarella, cotto ham & woodland mushrooms.

#### PIZZA 'NDUJA AFFUMICATA

£18<sup>.95</sup>

Spicy BBQ & Nduja San Marzano tomato sugo, red onion, smoked pancetta, black pepper, buffalo mozzarella, basil & extra virgin olive oil.

#### PIZZA BUFALA E SAN DANIELE

£18<sup>.45</sup>

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

Our pizza bases are vegan & gluten free.

## PASTA

ALL OUR PASTA DISHES ARE PREPARED TO ORDER USING RED LENTIL GLUTEN FREE PASTA, VEGAN & ORGANIC.

#### AL POMODORO \*

£12.95

Summer pasta dish with fresh & marinated tomatoes, garlic, creamy rocket pesto, ricotta salata & extra virgin olive oil.

#### CON CHORIZO

£13<sup>.95</sup>

Brindisa Parilla chorizo in a light carbonara-style cream & egg yolk sauce with bucatini pasta, rocket & Grana Padano.

#### AI GAMBERONI

£16<sup>.95</sup>

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.

#### ALLE VONGOLE

£10.95

Fresh Scottish clams, garlic, chilli, extra virgin olive oil & parsley.

#### **POLLO E PESTO**

£14<sup>.95</sup>

Chicken, sun-dried tomatoes, spicy rocket pesto in a creamy sauce with casarecce pasta & Pecorino Romano.

### ALLE CAPESANTE

£24<sup>.95</sup>

Our signature dish of pan-seared Scottish king scallops with sun-blushed tomatoes, white wine, chilli, garlic, linguine, parsley, lemon zest & chargrilled spring onions

### \* THESE DISHES CAN BE PREPARED AS VEGAN OR **VEGETARIAN ON REQUEST**

WE ARE PLEASED TO OFFER OUR CUSTOMERS A MENU PREPARED WITH INGREDIENTS THAT DO NOT CONTAIN GLUTEN.

AS WE ARE NOT A GLUTEN FREE RESTAURANT, PRODUCTS AND DISHES THAT CONTAIN GLUTEN ARE PREPARED IN THE SAME KITCHEN AS OUR GLUTEN FREE MENU.

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

### PIATTI PRINCIPALI

#### POLLO PORCINI

£17<sup>.95</sup>

Grilled supreme of chicken, roasted rosemary potato, asparagus wrapped in pancetta, porcini mushroom & truffle sauce.

#### 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.

#### ANATRA LUCANA

£22.95

£34<sup>.95</sup>

£29.95

£6.95

Pan-fried marinated duck breast, grilled endive, saffron mash & sweet Amaro sauce.

## BISTECCHE

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

### FILETTO ALLA GRIGLIA 227g Prime fillet.

### ENTRECÔTE ALLA GRIGLIA

255g Prime rib-eye.

### GAMBERONI IN PADELLA

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<sup>.45</sup>



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