

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 £10-95

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.

CAPESANTE 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 & extra virgin olive oil.

PATÈ DI SALMONE £9.95

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

SALUMI MISTI £12.95

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

CONTORNI

NOCELLARA DEL BELICE GREEN OLIVES \mbox{VG}	£4 ^{.50}
GLUTEN FREE BREAD VG	£4 ^{.50}
ROSEMARY FONDANT POTATO VG	£4 ^{.50}
SAFFRON MASH VG	£4 ^{.50}
SPINACH, RAISINS, PINE NUTS & CHILLI VG	£4 ^{.95}
SCAPECE COURGETTES VG	£4 ^{.50}
ROCKET & SHAVED GRANA PADANO	£4 ^{.50}
TOMATO. OREGANO & BASIL SALAD VG	£1.50

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^{.95}

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

PIZZA ORTOLANA *

£16^{.95}

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^{.95}

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

PIZZA POLLO DIAVOLA

ALL

£16^{.95}

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

PIZZA CAMPIONE

£17^{.95}

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

PIZZA PROSCUITTO E FUNGHI

£16^{.95}

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

PIZZA 'NDUJA AFFUMICATA

£18^{.95}

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

PIZZA MORTAZZA

£16^{.95}

White pizza base, Fior di latte mozzarella, smoked mozzarella, mortadella, pesto, pistachio crumble \mathfrak{G} rocket.

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 linguine with fresh \mathcal{C} marinated tomatoes, garlic, creamy rocket pesto, ricotta salata \mathcal{C} extra virgin olive oil.

CON CHORIZO

£13^{.95}

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

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.

ALLE VONGOLE

£19^{.95}

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

POLLO E PESTO

£14^{.95}

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

ALLE CAPESANTE

£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.

* 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^{.95}

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}

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

£34^{.95}

227g Prime fillet.

ENTRECÔTE ALLA GRIGLIA

£29^{.95}

255g Prime rib-eye.

GAMBERONI IN PADELLA

£9.00

Top your steak with pan-fried king prawns, garlic butter \mathcal{E} parsley.

SALSE PER LA CARNE

Brandy & black peppercorn sauce. $\pounds 3^{.95}$ Woodland mushroom sauce. $\pounds 3^{.45}$

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