

LUNCH & EARLY DINNER

ZUPPA DEL GIORNO

Home-made soup of the day served with fresh bread

MINISTRONE (V)

A home-made vegetable, San Marzano tomato and mixed bean soup served with fresh bread

COZZE AL VAPORE

Fresh Shetland mussels steamed in olive oil, white wine, onions and parsley served with fresh bread

BRUSCHETTA NAPOLETANA (V)

Firm Italian bread topped with a sweet red pepper, plum tomato salsa and black olives

INSALATA CAPRINO (V)

A warm salad of grilled goats' cheese with pesto and peppery rocket

ANTIPASTO MISTO

(Supplement £3) A fine selection of Italian cured meats, marinated and grilled Mediterranean vegetables, buffalo mozzarella, olives and caper berries served with fresh bread

POLLO ALLA STROGANOFF

Roasted breast of chicken, sautéed rosemary potatoes and seasonal vegetables served with a traditional stroganoff sauce of woodland mushrooms, mustard, brandy and cream

LINGUINE AI FUNGHI (V)

Linguine pasta with sautéed woodland mushrooms in a fresh basil and mascarpone cream

PIZZA VERDI (V)

A hand-stretched pizza with San Marzano tomato sauce, melted mozzarella and ricotta cheese, stone-baked and topped with baby spinach and fresh peppery rocket with a splash of roasted garlic and chilli oil

SALMONE ALLA GRIGLIA

A grilled fillet of Scottish salmon and fresh asparagus, served with creamy mash and a light white wine, lemon and chive cream sauce

LINGUINE CARBONARA

Linguine pasta in a smoky pancetta and garlic cream sauce

PIZZA COTTO E FUNGHI

A hand-stretched pizza and stone-baked pizza with San Marzano tomato sauce and melted mozzarella topped with prosciutto cotto, sautéed woodland mushrooms and truffle oil

SCAMONE D'AGNELLO ALLA ROMANA

(Supplement £4) Rump of lamb cooked pink, sprinkled with a mustard, rosemary and thyme crust, served with sautéed rosemary potatoes, peas with onion and pancetta and a rich red wine sauce

PANNA COTTA AL LAMPONI

White chocolate and buttermilk panna cotta topped with sugared almonds served with a raspberry coulis and an Amaretti biscuit

CRÈME BRULÉE

Lemon and lime crème brûlée served with vanilla shortbread

TIRAMISU CLASSICO

Classic tiramisu made with Savoiardi sponge fingers, Chantilly cream and chocolate sauce

FORMAGGI DI MISTI

(Supplement £3) A selection of fine continental cheeses served with Scottish oatcakes and chutney

2 Courses £16.95 | 3 Courses £19.95

An allergen guide to all our dishes is available. Gluten Free pizza bases (£2) and Gluten Free penne is available