

LUNCH & EARLY DINNER

ZUPPA DEL GIORNO (V)

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

BRUSCHETTA RUSTICA (V)

Firm Italian bread with chopped cherry tomatoes, red onion, fresh basil, garlic and olive oil with a balsamic dressing

PARFAIT DI POLLO

Home-made chicken liver parfait with a sultana and onion chutney served with toasted bread

INSALATA MEDITERRANEA

A fresh salad of asparagus, sun blush tomatoes, marinated artichoke hearts and black olives with seasonal leaves and our own hinamin dressing

ANTIPASTO MISTO

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

POLLO ALLA SCOZZESE

Roasted breast of chicken and Stomoway black pudding served with rosemary sautéed potatoes, seasonal vegetables in a whiskey cream sauce

RISOTTO CON PANCETTA E PISELLI

Arborio risotto rice with pancetta and garden peas and finished off with Grana Padano

PIZZA SALAME VENTRICINA

A white pizza with spicy salami Ventricina and Gorgonzola DOP, caramelised red onion, roasted red peppers and mascarpone

PIZZA VERDURE MISTE (V)

A hand-stretched and stone-baked pizza with San Marzano tomatoes and melted mozzarella with topped with marinated and roasted Mediterranean vegetables, artichoke hearts and black olives

MERLUZZO ALLA SICILIANA

Grilled fillet of North Atlantic cod with a Sicilian peperonata of slow cooked tomatoes, onions and red peppers served with creamy mash

LINGUINE GAMBERONI E COZZE

Shetland mussels and king prawns on linguine pasta with a white wine and garlic

PETTO D'ANATRA ALL'AMARONE

Pan seared duck breast served pink with a braised savoy cabbage and pancetta parcel, sautéed rosemary potatoes and a rich red wine sauce and confit of figs (supplement £4)

TIRAMISU CLASSICO

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

PANNA COTTA CON LAMPONI

Vanilla panna cotta served with raspberry compote and an almond brittle

CREME BRULEE

Lemon and lime crème brûlée served with home-made vanilla shortbread

FORMAGGI MISTI

A selection of fine continental cheeses served with Scottish oatcakes and honey (supplement £3)

2 Courses £14.95 | 3 Courses £17.95

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