

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

SUPPLI ALLA ROMANA (V)

Bread-crumbed and crisp-fried balls of risotto rice and mozzarella served with a pesto aioli

PARFAIT DI POLLO

Home-made chicken liver parfait with an apple and onion chutney served with toasted bread

CROSTINI FORMAGGIO DI CAPRA (V)

Toasted Italian bread topped with melted goats' cheese and caramelised red onion chutney

GAMBERONI DIAVOLA

(Supplement £3) King prawns sautéed in olive oil, white wine, garlic, fresh chilli and cherry tomatoes served with toasted bread

POLLO ALLA MILANESE

A breaded and pan-fried escallop of chicken served with linguine pasta in a home-made rich tomato and basil sauce

TAGLIOLINI CON CHORIZO

Tagliolini with spicy Spanish chorizo stirred through a creamy carbonara sauce

SALMONE ALLA GRIGLIA

Grilled fillet of Scottish salmon served with creamy mash, fresh asparagus and home-made Hollandaise sauce

PIZZA SALAMINO PICCANTE

A hand-stretched pizza with San Marzano tomato sauce and melted mozzarella, salamino piccante and red onion, stone-baked and topped with fresh rocket

PENNE CON FUNGHI (V)

Penne pasta with sautéed woodland mushrooms in a light white wine and cream sauce finished with truffle oil

PIZZA VERDURE MISTE (V)

A hand-stretched and stone-baked pizza with San Marzano tomato sauce and melted mozzarella topped with marinated and grilled Mediterranean vegetables, artichoke hearts and roasted pepper

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

TIRAMISU CLASSICO

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

WHITE CHOCOLATE PANNA COTTA

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

CREME BRULEE

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

FORMAGGI MISTI

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