

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

PARFAIT DI POLLO

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

ARANCINI SICULI (V)

Bread-crumbed and crisp-fried balls of risotto rice and mozzarella served with a sun blushed tomato dressing

BRUSCHETTA RUSTICA (V)

Chopped cherry tomatoes, red onions, basil and a balsamic dressing on toasted Italian bread

GAMBERONI DIAVOLA

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

INVOLTINO DI TACCHINO

Breast of turkey rolled with a pork and sage stuffing wrapped in prosciutto ham, served with a chipolata, rosemary roasted potatoes, seasonal vegetables and a rich red wine jus

SALMONE CON FRUTTI DI MARE

Grilled fillet of Scottish salmon with a herb crust on a bed of linguine in a rich tomato sauce with king prawns and Shetland mussels

PENNE SALSICCIA

Penne pasta with crumbled spicy Italian sausage with a ricotta and tomato sauce, finished with Grana Padano

PIZZA FROMAGGIO DI CAPRA (V)

A hand-stretched and stone-baked pizza with San Marzano tomato sauce, melted mozzarella and goats' cheese topped with baby spinach, caramelised red onions and toasted pine nuts

PIZZA SALAME PICANTE

Hand stretched pizza topped with spicy salami, red onion and rocket

TAGLIOLINI FUNGI (V)

Tagliolini pasta with mushrooms in a garlic and truffle oil cream sauce

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

CREME BRULEE

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 £15.95 | 3 Courses £18.95

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