

## Antipasti

<b>Minestone</b> Home made soup served with crusty bread	5.5
<b>Ditti di Mozzarella</b> Buffalo mozzarella fingers wrapped in Parma ham filled with pesto cream cheese	7 GF
<b>Insalata Tricolore</b> Prawns and smoked salmon cocktail served with marie rose sauce	7.5 GF
<b>Arancini</b> Stuffed risotto balls coated in breadcrumbs, lightly fried and filled with peas and parmesan and served with a tomato salsa	8 GF ✓
<b>Insalata Caprese</b> Fresh buffalo mozzarella, vine-ripened tomato salad and a fresh pesto dressing	7 GF ✓
<b>Calamari</b> Salt and pepper squid served with our homemade tartare sauce	7
<b>Gamberi</b> Shell on King Prawns pan fried in Garlic Butter and served with crusty bread	8.5
<b>Coda di Rospo fritto</b> Lightly floured monkfish served with a coconut and lime Mayo	9.5 ✓
<b>Crostini Fegato</b> Chicken liver pate served with oatcakes and an onion chutney	7
<b>Crostini Funghi</b> Mushroom pate served with oatcakes and an onion chutney	7 ✓
<b>Cinghiale</b> Wild Boar Ragu served in a ceramic pot with lightly fried Polenta fingers	8.5

## Bruschette

Toasted Italian Bread rubbed with garlic, drizzled with olive oil and topped with one of the following:

<b>Frutti di mare</b> Crab pate topped with prawns, smoked salmon and served with a caperberry and lime drizzle	7.5 ✓
<b>Funghi</b> Mushrooms cooked in white wine, garlic and fresh parsley and a touch of cream	7 ✓
<b>Peperonata</b> Roasted peppers salsa topped with grilled asparagus and a balsamic glaze	7 ✓
<b>Pera</b> Poached pear, melted dolcelatte cheese served with a local damson jelly	7 ✓
<b>Capra</b> Melted goat's cheese with our homemade chilli jam	7 ✓
<b>Parma</b> Parma ham, rocket, parmesan shavings and lemon infused oil	7

### Antipasti Platters

<b>Antipasti Board (Carne)</b> Parma Ham, Salami Milano, pistachio mortadella, olives and crusty bread5	8.5
<b>Antipasti Board (Vegetarian)</b> Sun-dried tomatoes, roasted vegetables, pickled artichokes, olives and crusty bread	7.5 ✓
<b>A meat and vegetarian antipasti mix for two</b>	13.5

Gluten Free bread and flour available for all dishes.

*Primo Servizio Primo Prezzo Primo Qualità*

## Primi

<b>Penne Primo</b>	<b>9.5</b>
Pancetta and sautéed leeks cooked in white wine with a touch of cream	
<b>Penne Firenze</b>	<b>9.5</b>
King prawns cooked in white wine, rocket, vine tomatoes and a touch of cream	
<b>Papperdelle Cinghiale</b>	<b>9.5</b>
A traditional Tuscan ragu of slowly braised wild boar cooked in red wine fresh herbs and chopped tomatoes	
<b>Spaghetti alla Giulietta</b>	<b>9.5</b>
Salame piccante, tomatoes, garlic, basil and white wine topped with mozzarella cubes (can be made vegetarian without salame)	
<b>Penne al Rocco</b>	<b>9.5</b>
Roasted peppers and sautéed spinach in a rich tomato sauce	
<b>Spaghetti Capesante</b>	<b>14.5</b>
King scallops and chorizo with petit pois cooked in white wine, chilli and garlic	
<b>Spaghetti alla Giorgia</b>	<b>14.5</b>
Strips of fillet steak and Mussels in a cream and gorgonzola sauce	
<b>Spaghetti or Risotto Marinara</b>	<b>17.5</b>
Selection of Mussels, King Prawns, scallops, calamari and monkfish sautéed shallots, white wine, tomato, parsley and fish stock with a hint of peperoncino	

## Vegetarian Secondi

Gluten free and Vegan option available

<b>Funghi Ripieni</b>	<b>12.5</b>
Baked Portobello mushrooms stuffed with sautéed leeks and cream cheese topped with breadcrumbs and pesto	
<b>Risotto Gorgonzola</b>	<b>12.5</b>
Arborio rice slowly cooked in vegetarian stock with Gorgonzola cheese and poached pears	
<b>Risotto Vegetariana</b>	<b>12.5</b>
Arborio rice slowly cooked in vegetarian stock with Roasted vegetables	
<b>Risotto Porcini</b>	<b>12.5</b>
Arborio rice slowly cooked in vegetarian stock with a selection of wild mushrooms	

## Contorni

<b>Green Salad</b>	<b>3</b>
<b>Rocket and Tomato salad</b>	<b>3</b>
<b>Mixed salad</b>	<b>3.5</b>

Gluten Free Pasta and Bruschetta bread available on request

## Secondi

All served with a selection of chips and veg

<b>Branzino Toscano</b>	<b>12.5</b>
Oven baked fillet of Sea Bass cooked in fresh herbs, white wine, olive oil and lemon juice and served in a foil parcel	
<b>Coda di Rospo</b>	<b>18.5</b>
Pan fried Monkfish cooked in white wine, fish stock, spinach and a touch of cream	
<b>Capesante con Sambuca</b>	<b>19.5</b>
King Scallops cooked in cherry tomatoes and rocket flamed with Sambuca and a touch of cream	
<b>Pollo Parmigiana</b>	<b>14</b>
Pan fried supreme of chicken cooked in a parmesan and cream sauce topped with prosciutto	
<b>Pollo Limone</b>	<b>14</b>
Buttery lemon supreme of chicken cooked in lemon zest, fresh rosemary and sage	
<b>Pollo Piano</b>	<b>14</b>
Pan fried supreme of chicken in a roasted peppers, tomato and rosemary sauce	
<b>Maiale Primavera</b>	<b>14</b>
Pan fried pork fillet in a roasted vine tomatoes, asparagus and a balsamic glaze	
<b>Maiale Funghetto</b>	<b>14</b>
Pan fried pork fillet cooked in lemon zest, porcini mushrooms and a marsala jus	
<b>Fegato alla Veneziana</b>	<b>14</b>
Calves' liver in a traditional venetian sauce of onions and Madeira wine	

## Choose from the following 8oz prime Scottish fillet or sirloin steak dishes

	<i>Fillet</i>	<i>Sirloin</i>
<b>Alla Griglia</b>	<b>18</b>	<b>15</b>
Cooked to your preference		
<b>Al Pepe</b>	<b>20</b>	<b>17</b>
Green pepper sauce flamed in brandy and red wine with a touch of cream		
<b>Al Balsamico</b>	<b>20</b>	<b>17</b>
A tangy balsamic jus		
<b>Mare Monte</b>	<b>23</b>	<b>20</b>
Topped with King prawns pan fried in garlic and butter		
<b>Al Rucola</b>	<b>20</b>	<b>17</b>
Topped with lemon oil, rocket and parmesan shavings		
<b>Al Gorgonzola</b>	<b>20</b>	<b>17</b>
Covered in melted gorgonzola and a port jus		