



## A'LA CARTE MENU

### SIDES

**Olives** £3.50

**House cut chips** £3.75

### STARTERS

**Bruchetta** £6.50 (v)

Traditional garlic bread topped with marinated tomatoes, extra virgin olive oil and fresh basil

**Garlic Bread** £4.75 (v)

Toasted Italian bread with butter, parsley and garlic  
**(add mozzarella £5.75)**

**Gamberoni Piccante** £8.50

King prawns grilled with fresh tomatoes, chilli, garlic and extra virgin olive oil, served with bread

**Minestrone all'Italiano** £4.95 (v)

Freshly prepared vegetable soup served with bread

**Mozzarella Fritti** £6.95 (v)

Fresh mozzarella deep fried in breadcrumbs served with a basil and tomato dip

**Zuppa del Giorno** £4.95

Freshly prepared soup of the day served with home made bread

**Pate della Casa** £6.75

Home made chicken liver pate served with Italian toast and red onion jam

### PIZZAS

*Only the finest San Marzano tomatoes and extra virgin oils are used in the preparation of our pizza sauce and dough. All pizzas are topped with mozzarella and tomato*

**Margherita** £9.95 (v)

Fior di latte mozzarella, tomato and basil

**Royal Margherita** £12.50 (v)

Buffalo mozzarella, tomato and basil

**Alla Grega** £11.75 (v)

Sweet peppers, goats cheese and honey

**Funghi** £11.75 (v)

Selection of mixed mushrooms

**Salmone** £12.50

Topped with Scottish smoked salmon, rocket and fresh mozzarella

**Salsiccia** £11.75

Italian sausage & caramelised onions

**Cabana** £11.25

Ham & pineapple

**Calzone** £12.50

Pizza rolled and filled with your choice of meat, vegetables or mixed

**Salami** £11.50

Salami Milano

**Calabria** £11.25

Nduja, chicken and mushrooms (Nduja is a spicy spreadable salami)

**Pollo Piccante** £11.50

Spicy chicken

**Vegetariana** £11.75 (v)

Mixed vegetables

**Festa di Carne** £12.50

Chicken, spicy Italian sausage, pancetta & salami

**Peperoni** £11.50

Peperoni sausage

**Gamberoni** £11.75

King prawns, garlic & chilli (with or without cheese)

**Prosciutto** £12.50

Parma ham, rocket and parmesan shavings

### PASTA

*Our pasta is cooked 'al dente' which means firm but not hard to bite. Only the finest San Marzano tomatoes and extra virgin oils are used in the preparation of our base tomato sauces*

**Spaghetti Bolognese** £11.50

A slow cooked meat ragu

**Penne Arrabiata** £10.95 (v)

A tomato sauce with garlic, olives and chilli (add chicken £1.50)

**Spaghetti Carbonara** £11.50

Spaghetti tossed in a sauce of pancetta, parmesan, egg yolk and cream

**Cartoccio Cardinale** £11.50

Penne tossed in a sauce of ham, mushrooms, peppers, tomato and cream, topped with mozzarella & baked in foil for extra flavour

**Rigatoni Salsiccia** £11.95

Large tube pasta with crumbled Italian sausage, onions and garlic, served with a tomato and cream sauce

<b>Funghi Crema</b>	<b>£11.50 (v)</b>	<b>Ravioli Lobster</b>	<b>£14.50</b>
Penne with a selection of woodland and porcini mushrooms, parsley, onions and cream		Lobster ravioli with a fresh tomato and cream sauce	
<b>Smoked Haddock Tagliatelle</b>	<b>£12.95</b>	<b>Ravioli Wild Boar</b>	<b>£12.95</b>
Tagliatelle with smoked haddock, peas, onion and cream		Wild boar ravioli tossed with a slow cooked house ragu	
<b>Penne Con Pollo Primavera</b>	<b>£11.95</b>	<b>CARNE</b>	
Penne pasta tossed with a julienne of young vegetables, strips of chicken, pine kernels, tomato sauce and fresh parmesan shavings		<b>Burger Andiamo</b>	<b>£13.95</b>
<b>Modo Mio</b>	<b>£12.50</b>	6oz Scottish burger with baby gem lettuce, tomato, caramelised onions, Emmental cheese & burger sauce served with hand cut chips	
Penne pasta tossed with chicken, fresh spinach, onions, white wine, parmesan and cream		<b>Add smoked bacon £1.50</b>	
<b>Linguine Gamberoni</b>	<b>£13.95</b>	<b>Make it a double - £3.95 (extra burger)</b>	
Linguine tossed with marinated king prawns, finely chopped garlic and chilli in a tomato sauce		<b>Pollo Milanese</b>	<b>£16.95</b>
<b>Lasagne</b>	<b>£11.95</b>	Supreme of chicken pan fried and served with penne in a tomato, cream & basil sauce	
Traditionally baked home made lasagne		<b>Pollo Funghetto</b>	<b>£16.95</b>
<b>Penne Carne</b>	<b>£11.95</b>	Supreme of chicken pan fried with a wild mushroom and wholegrain mustard sauce with rice	
Penne with beef, nduja, chicken, chilli, tomato & cream (VERY SPICY)		<b>Pollo Cacciatore</b>	<b>£16.95</b>
<b>Linguine Salmone Vodka</b>	<b>£12.95</b>	Supreme of chicken with sweet peppers, mushrooms, olives, tomato sauce & red wine served with vegetables and potatoes	
Scottish smoked salmon, flamed with vodka, finished with a cream and tomato sauce and flavoured with spring onions		<b>Vitello Milanese</b>	<b>£17.95</b>
<b>Gnocchi al Forno</b>	<b>£12.50</b>	Escalope of veal lightly bread crumbed & pan fried in extra virgin olive oil, served with spaghetti in a tomato and basil sauce	
Potato dumplings tossed with chicken, tomato and cream topped with mozzarella and oven baked		<b>Filetto</b>	<b>£27.95</b>
<b>Maccheroni Quattro Formaggio</b>	<b>£11.50 (v)</b>	Prime 9oz Scotch fillet served with house cut chips, grilled tomatoes and mushrooms	
Our secret recipe of baked macaroni cheese topped with breadcrumbs		<b>Bistecca</b>	<b>£22.95</b>
<b>RISOTTO &amp; RAVIOLI</b>		<b>Al pepe</b>	<b>£2.50</b>
<b>Risotto Vegetali</b>		Brandy, cracked black pepper, demi-glace and cream	
With Mediterranean vegetables, tomato sauce & rocket	<b>£10.95 (v)</b>	<b>Diane</b>	<b>£2.50</b>
<b>Risotto Pollo e Spinaci</b>	<b>£11.95</b>	Sauteed mushrooms, brandy, French mustard, red wine and cream	
With chicken and finished with a creamy spinach pesto		<b>PESCE</b>	
<b>Risotto Cozze e Calamari</b>	<b>£12.96</b>	<b>Salmone Limone</b>	<b>£15.95</b>
With mussels, calamari, chilli and a fresh tomato sauce		Fillet of salmon poached in a white wine, fresh lemon and herb sauce accompanied with vegetables and potatoes	
<b>Ravioli Funghi</b>	<b>£14.50 (v)</b>	<b>Branzino Andiamo</b>	<b>£17.95</b>
Ravioli stuffed with mushrooms and tossed in a light cream, thyme and parmesan sauce		Fresh fillets of seabass cooked with garlic oil, white wine, lemon juice and parsley served with vegetables and potatoes	

Please make your server aware of an allergy or dietary requirements  
Please not that gluten free dishes will only be prepared when specified to server  
During this period, we will be running with a reduced menu