

LUNCH MENU

Zuppa del Giorno (GF)

Freshly prepared soup of the day served with homemade bread

Minestrone (v) (GF)

Vegetable soup served with homemade bread

Arancini (V)

Rice balls cooked with mozzarella and roasted Mediterranean vegetables, lightly bread crumbed and golden fried, served on a tomato and basil sauce

Cocktail di Gamberetti e Mela(v)(GF)

Sweet North Atlantic prawns and crunchy apple in a Marie Rose sauce, dusted with paprika and served on a bed of fresh leaves

Crostino Melanzane (v) (GF)

Roasted aubergine in a tomato sauce with garlic and chilli, set on a crunchy slice of garlic bread and served with mixed leaves

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Spezzatino di Manzo (GF)

Scottish beef slowly stewed until tender with red wine and Italian herbs, served with mashed potatoes and puff pastry

Pollo Parmigiana

Supreme of chicken in a parmesan batter and golden fried, served with spaghetti pomodoro

Pizza del Client (V)

Margherita pizza with your choice of topping

Roasted vegetables, pepperoni, ham, mushrooms, peppers, chicken, onion, Italian sausage
(Add an extra topping £1.50)

Penne con Pollo Primavera (GF)

Penne tossed with strips of chicken and spring vegetables in a tomato and basil sauce
(vegetarian option available)

Rigatoni Mantecati(GF)

Large tube pasta tossed with Bolognese and cream, topped with mozzarella and baked in the oven

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Meringue con la Panna (GF)

Meringue with fresh cream and fruit coulis

Gelato (GF)

Choose from strawberry, vanilla, chocolate or Scottish tablet ice cream

Torta al Cioccolato

Warm chocolate cake, freshly whipped cream

Served Monday – Friday 12pm-4pm

2 courses £14.95