



3 COURSES £35pp

STARTERS

ZUPPA DEL GIORNO ^{GF}

Freshly prepared with red lentils and ham hough served with homemade bread

COCKTAIL DI GAMBERETTI ^{GF}

Fresh Atlantic prawn cocktail with Marie-Rose sauce and crispy Romaine lettuce

PATE DELLA CASA ^{GF}

Homemade chicken liver pate served with oatcakes and red onion jam

MINISTRONE AL'ITALIANA ^{GF, V}

Traditional vegetable soup served with homemade bread

SANGUINACCIO FRITTI

Stornoway black pudding in breadcrumbs, golden fried and served with sweet chilli mayo

MAINS

PIZZA CLIENTE ^V

Fior di latte, mozzarella, tomato and basil pizza with your choice of one topping.
(Additional toppings £2)

SPAGHETTI POLPETTE ^{GF}

Homemade beef and pork meatballs served through spaghetti and tomato sugo

ARROSTO DELLA DOMENICA ^{GF}

Carved roast of beef served with roast potatoes, mixed vegetables, Yorkshire pudding and homemade gravy

CANNELLONI RICOTTA E SPINACI

Pasta tubes filled with ricotta and spinach, served in house tomato sugo, topped with parmesan

POLLO SCOZZESE

Chicken breast stuffed with haggis and set on a bed of creamy mashed potatoes, served a whisky sauce

MERLUZZO PANCETTA ^{GF}

Pan seared cod fillet in a pancetta and braised leek cream sauce, served with thyme and garlic sautéed potatoes

DESSERT

MERINGUE CON LA PANNA

Meringue served with whipped cream and fresh berries

TORTA DI FORMAGGIO

Chef's cheesecake of the day

GELATO

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