

A La Carte Menu

ENTRIES

BREAD 4.50

with olive oil and balsamic vinegar (v)

OLIVES 4.50

marinated in pesto (v)

CROSTINI

CROSTINI FRIZZANTE 7.60

toasted garlic bread topped with parma ham, goats cheese & figs with balsamic glaze

CROSTINI ZINGARO 5.95

toasted garlic bread topped with chopped olives, capers and oregano (v)

BRUSCHETTA 4.60

chopped tomatoes in a homemade basil sauce (v)

STARTER

FISH CAKE 7.50

fish cake served in Prosecco, chives & cream sauce

PARCELLE DI MANGO 6.80

brie and mango filo pastry parcels, drizzled with a mango sauce(v)

DUCK CROQUETTES 8.20

homemade duck leg croquettes served with caramelised onion & diced apple

MINI SAUSAGES 5.20

in soya honey sauce or balsamic & Worcester sauce

ZUPPE 4.80

minestrone or soup of day please ask (v)

MOZZARELLA CAPRESE 7.50

fresh Mozzarella layered in tomato slices in a homemade basil sauce (v)

PIZZA

MARGHERITA 7.90

the classic pizza: mozzarella cheese and tomato (v)

SALSICCIA MISTA 9.95

mixed peperoni and chorizo pizza

ORTOLANA 9.50

pizza with wild mushrooms and diced aubergines(v)

POLLO & FUNGHI 9.90

pizza topped with chicken and mushroom

PROSCIUTTO 10.95

pizza topped with wafer thin Parma Ham and rocket

DELLO CHEF 11.95

pizza consisting of chorizo and crispy becon topped with egg

PIZZA NORCINA 9.95

Home-made sausage onions tomato mozzarella

PIZZA BIANCA 9.90

cheese-based pizza with broccoli and homemade sausage pulp; a Neapolitan classic!

PECORINO 10.95

Pizza with goat's cheese and cherry tomatoes topped with rocket (v)

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PASTA

LASAGNA 9.80

traditional pasta dish, consisting of béchamel sauce, cheese, Bolognese & layered pasta sheets, baked in the oven with a mozzarella topping

PENNE ARRABBIATA 8.50

penne in a tomato, chilli and garlic sauce (v)

PENNE PERI-PERI 10.90

penne pasta with chicken chunks and green peas in a peri-peri cream & tomato sauce

RIGATONI NORCINA 11.20

rigatoni with homemade sausage pulp in a tomato, cream & brandy sauce

FETTUCCINE SCOZZESE 13.95

fettuccine with smoked salmon, prawns and spinach, in a cream sauce

FETTUCCINE VITELLO 15.50

fettuccine served with homemade veal meatballs with a touch of chilli and garlic in a Napoli sauce

SPAGHETTI MARE 16.50

spaghetti with fresh seafood in a tomato sauce

SPAGHETTI JONNY 17.50

spaghetti with king prawns and wild mushroom in a creamy pesto sauce.

RAVIOLI CINGHIALE 16.50

Ravioli stuffed wild boar, in a sauce of homemade sausage pulp, cream, tomato, onions and a kick of brandy

RIGATONI ZINGARO 11.50

Rigatoni pasta in a capers anchovy, tuna, olives and tomato sauce

RISOTTI

RISOTTO FUNGHI MISTI 13.50

rice with wild mixed mushrooms with a touch of cream(v)

RISOTTO ZAFFERANO & SALSICIA 15.95

rice with onions, sausage pulp in a Prosecco & saffron sauce

RISOTTO MARE 15.50

rice with mixed seafood in a tomato and red wine sauce

RISOTTO POLLO & SPINACI 15.50

rice served with succulent chicken pieces in a cream and spinach sauce

POLLO

POLLO AL PROSECCO 14.50

chicken supreme in as cream, mushroom and Prosecco sauce

POLLO MILANESE 14.50

pan fried chicken supreme coated in homemade breadcrumbs, with served with spaghetti Napoli

CARNE

RIB EYE STEAK 19.95

approx. 360g Scottish rib eye steak

DIANE SAUCE 4.50

a cream, mushroom and brandy sauce

PEPPE VERDI SAUCE 4.50

green pepper corn, cream and brandy sauce

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VITELLO

VEAL MILANESE 18.90

veal escalope's, pan fried in homemade breadcrumbs, served with spaghetti Napoli

VEAL A PROSECCO 16.50

veal escalope's served in a Prosecco, coriander & chive sauce, with curly kale and potatoes

PESCE

COZZE PESCATORE Starter 7.95 Main 13.95

Scottish mussels in a tomato, garlic and white wine sauce

CALAMARI FRITTI Starter 7.50 Main 14.50

squid rings lightly fried in homemade batter

SEABASS 19.95

Side of sea bass atop a bed of spinach, cherry tomatoes and potatoes

FISH OF THE DAY please ask

CONTORNI

BROCCOLI 4.50

in garlic and olive oil

GARLIC MUSHROOMS 4.50

in garlic and olive oil

PATATE FRITTE 3.50

chunky chips

INSALATA

DUCK SALAD 10.50

served in a base of rocket topped with sliced apple and duck leg meat in a balsamic glaze

MIXED SALAD 5.20

Mixed leaves with tomato, cucumber, onion and peppers

ROCKET AND PARMESAN 7.50

PARMIGIANA NONNA CARMELLA 13.50

Aubergines lightly fried in batter, layered in mozzarella cheese and our authentic homemade Napoli sauce, baked to perfection

DOLCI E GELATI

GELATO con CIOCCOLATO 5.20

vanilla ice cream, chocolate sauce and whipped cream

FIGHI ALLA SAMBUCA

vanilla ice cream with figs and Sambuca

AFFAGATO

shot of espresso poured over vanilla ice cream

GELATO MISTO 5.10

various ice cream flavours to choose from

SORBET (per scoop) 1.90

Various flavours to choose from

SELECTION OF CAKES 5.50 Please ask

TIRIMISU 5.60

traditional Italian pick me up! (homemade)

CHEESE BOARD 7.95

three types of cheese served with oat cakes, crackers and chutney. Why not enjoy with a Port for a £3.00 supplement?

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CAFFE

ESPRESSO 2.20

DOUBLE ESPRESSO 3.50

CAPPUCINO 2.60

CAFFE LATTE 2.70

AMERICANO 2.50

WHITE COFFEE 2.50

DECAFFEINATED COFFEE 2.90

POT OF TEA 2.50

FRUIT OR LEAF TEA 2.00

Pot of Earl Grey, Green, Peppermint or Fruit Tea

HOT CHOCOLATE 3.20

with Whipped Cream 3.50

LIQUOR COFFEE 6.50

liquor of your choice topped with brown sugar and black coffee, layered with cream