

ENTRIES

Bread it is not gluten free

BREAD (V) (VG) 4.50

With olive oil and balsamic vinegar

OLIVES (V) (VG) (GF) 4.80

Marinated

CROSTINI

GARLIC BREAD 3.50

ADD CHEESE 1.00

CROSTINI FRIZZANTE 8.50

Toasted garlic bread topped with Parma ham, goats cheese & figs drizzled with a balsamic glaze

BRUSCHETTA (V) 5.20

Toasted garlic bread, chopped tomatoes in a homemade basil sauce

PIZZA 12 inch all home baked

MARGHERITA (V) 8.90

The classic pizza, mozzarella cheese and tomato

SALSICCIA MISTA 10.90

Mixed pepperoni & chorizo pizza

ORTOLANA (V) 11.50

Pizza with mixed mushrooms and diced aubergines

POLLO & FUNGHI 11.90

Pizza topped with chicken & mushroom

PASTA

PENNE (GF) + 1.00

LASAGNA 10.50

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

PENNE ARABBIATA (V) (VE) 8.90

Penne in a tomato, chilli & garlic sauce

PENNE PERI-PERI 12.50

Penne pasta with chicken chunks, green peas in a Peri-peri cream & tomato sauce

RIGATONI NORCINA 12.50

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

FETTUCCHINE SCOZZESE 16.95

Fettuccine with smoke salmon, prawns, spinach & cream

PESCE

COZZE PESCATORE (GF) Starter 8.50 Main 15.95

Scottish mussels in a tomato, garlic & white wine

CALAMARI FRITTI Starter 8.60 Main 16.90

Squid rings lightly fried in homemade batter

FISH OF THE DAY- PLEASE ASK

POLLO

POLLO PANNA 17.90

Chicken in a cream, mushrooms & white wine sauce with vegetables of chunky chips.

POLLO MILANESE 16.90

Pan fried chicken supreme coated in homemade breadcrumbs served with spaghetti Napoli

RISOTTI

RISOTTO FUNGHI MISTI (GF) 16.50

Rice with wild mixed mushrooms with a touch of cream

RISOTTO MARE (GF) 18.95

Rice with mixed seafood in a tomato & white wine sauce

CARNE

RIBEYE STEAK (GF) 24.50

locally sourced Scottish Ribeye (APPROX 350 GRAMS) why not add a sauce?

DIANE SAUCE (GF) 4.95

A cream, mushroom, onions, French mustard & brandy sauce

PEPPE VERDE SAUCE (GF) 4.95

Green peppercorn, French mustard, cream & brandy sauce

STARTER

DEEP FRIED BRIE 7.40 (V)

Brie rolled in breadcrumbs and lightly fried with a mango dip

BUFFALO SAUSAGES 6.95 (GF)

Buffalo sausage, buffalo mozzarella cheese in a red pesto sauce dip

ZUPPE (V) (VG) (GF)

Minestrone or soup of the day, please ask.

MOZZARELLA CAPRESE (GF) 7.80

Fresh mozzarella layered in tomato slices in a homemade basil sauce.



DELLO CHEF 12.50

Pizza consisting of chorizo & crispy bacon topped with egg

PIZZA NORCINA 11.50

tomato salsiccia pulp onions marinated in red wine

PROSCIUTTO 13.60

Pizza topped with wafer thin Parma ham & rocket



FETTUCCHINE MEATBALLS 15.90

Fettuccine served with homemade beef meatballs & a touch of chilli & garlic in a Napoli sauce

SPAGHETTI MARE 18.95

Spaghetti with seafood in a tomato & white wine sauce

SPAGHETTI JONNY 18.50

Spaghetti with king prawns and wild mushrooms in a creamy pesto sauce

SPAGHETTI CARBONARA 10.90

Spaghetti in cream, bacon and egg

RAVIOLI CINGHIALE 17.90

Wild boar ravioli, served in a homemade sauce of sausage pulp, cream tomato & a kick of brandy

VEGGI RAVIOLI (V) 15.95

Stuffed ravioli with ricotta, spinach & cream sauce



VITELLO

VITELLO MILANESE £ 19.90

Veal scallops, pan fried in homemade breadcrumbs, served with spaghetti napoli

VITELLO PANNA £ 19.50

Veal scallops in a cream, mushrooms & white wine sauce

CONTORNI

BROCCOLI (VG) 4.95

In garlic & olive oil

CHUNKY THICK CUT CHIPS 4.50

GARLIC MUSHROOMS (VG) 4.90

In garlic & butter

INSALATA

TOMATO & ONION SALAD (VG) 5.95

MIX SALAD (VG) 6.50

ROCKET & PARMESAN (V) 7.80

POLLO E OLIVE SALAD 13.50

Grilled chicken with olives & mixed salad

(V) vegetarian (VG) Vegan (GF) gluten free

DOLCI E GELATI

GELATO con CIOCCOLATO 6.40

Vanilla ice cream, chocolate sauce & whipped cream

FIGHI ALLA SAMBUCA 7.45

Vanilla ice cream with figs, sambuca & cream

AFFOGATO 5.95

Two scoops of vanilla ice cream with a shot of espresso & liquor of your choice separate 7.85

GELATO MISTO 5.40

Various ice cream flavours to choose from Sorbet per scoop 1.95

Various flavours to choose from

SELECTION OF CAKES 6.40

Please ask

TIRIMISU 6.40

Traditionally homemade Italian pick me up! (due to the alcohol content the tiramisu is not stable to anyone under the age of 18)

CHEESE BOARD 7.95

Three types of cheese served with oat cakes, crackers and chutney.

NEW YORK CHEESECAKE (GF) 6.40

Baked vanilla cheesecake, a choice of chocolate, toffee & strawberry sauce

SORBET 1.95 per scoop

Mango or lemon contains condensed milk



CAFÉ

ESPRESSO 2.50

DOUBLE ESPRESSO 3.60

CAPPUCINO 2.90

CAFÉ LATTE 2.90

AMERICANO 2.70

MACCHATO 2.80

WHITE COFFEE 2.70

POT OF TEA 2.70

Pot of Earl Grey tea, green, peppermint or mixed red berry 2.60

HOT CHOCOLATE 3.60

With whipped cream 3.90

LIQUEUR COFFEE 6.95



some of our products contain nuts and to let a member of our team know if you have an allergy.

à la Carte

FRIZZANTE