

Nibbles

GARLIC BREAD (V) 4.90

with cheese 6.90

MARINATED OLIVES (V) (VG) (GF) 6.50 BRUSCHETTA (V) 6.90

toasted ciabatta, chopped fresh tomatoes in olive oil and homemade basil oil

BREAD, OLIVE OIL, BALSAMIC (V) 7.50

Starters and Fish

DEEP FRIED BRIE 8.70 (V)

brie rolled in breadcrumbs and lightly fried with a

GAMBERONI AL FORTE 10.60

four prawns in their shell with olive oil, garlic and chilli

ZUPPE (V) (VG) (GF) 6.50

minestrone or soup of the day, please ask

PANZEROTTI NAPOLETANI(V) 9.50

homemade potato croquettes stuffed with mozzarella cheese

MOZZARELLA CAPRESE (V) 9.50

fresh mozzarella, tomato, basil

CALAMARI FRITTI Starter 9.90 Main 19.90

squid rings lightly fried in homemade batter

COZZE PESCATORE (GF) 18.50

Scottish mussels in white wine and tomato

Pizza

All of our pizza is made using our handmade dough, 100% mozzarella cheese and San Marzano tomatoes

MARGHERITA (V) 14.90

a classic

SALSICCIA 15.90

topped with pepperoni

POLLO & FUNGHI 16.90

topped with chicken & mushroom

INFERNO 17.90

topped with Calabrian 'nduja, salsiccia Napoletana and a drizzle of chilli oil

PROSCIUTTO 18.50

topped with wafer thin Parma ham and rocket

CAMPAGNOLA (V) 15.50

fresh tomato, fresh chili, and basil oil

RUSTICANA (V) 15.90

mushrooms, peppers, onions

ALLA NORCINA 17.90

homemade sausage (Nonno Gerardo's way) and red onions

Pasta

LASAGNA 15.95

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

PENNE ALL'ARABBIATA (V) (VG) 13.50

penne in a San Marzano tomato, chilli & garlic sauce

extra chicken £4 extra salsiccia sausage £3.50

PENNE PERI-PERI 17.50

with chicken chunks, green peas in a peri-peri cream & San Marzano tomato sauce

LINGUINE VONGOLE 20.90

egg fettuccine with fresh clams, white wine and

LINGUINE MARE 25.50

with seafood in a San Marzano tomato & white wine sauce

SPAGHETTI CARBONARA 15.50

with cream, bacon and egg

RAVIOLI CINGHIALE 22.50

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

VEGGIE RAVIOLI (V) 17.95

stuffed ravioli with ricotta, spinach & cream sauce

RIGATONI ALLA PUTTANESCA (V) £15.50

cooked in San Marzano tomato sauce with olive oil, garlic, anchovies, olives and capers

SPAGHETTI ALLA BOLOGNESE 15.90

spaghetti with a ragu sauce

Insalate e Contorni

TOMATO & ONION SALAD (VG) 6.95 MIX SALAD (VG) 7.60 ROCKET & PARMESAN (V) 9.90 BROCCOLI (VG) 5.80

in garlic & olive oil

CHIPS 5.50

GARLIC MUSHROOMS (VG) 5.80

in garlic & butter

Parmesan cheese is included with any pasta and is an additional £3.50 with any other dish.

Carne

POLLO ALLA PANNA (GF) 21.90

chicken in a cream, mushroom & white wine sauce with vegetables

VITELLO ALLA PANNA 24.90

veal scallops in a cream, mushrooms & white wine sauce served with vegetables

VITELLO AL LIMONE 24.90

veal with white wine, butter, and lemon juice served with vegetables

ENTRECOTE (GF) 25.00

locally sourced Scottish sirloin - approx. 350g - served with vegetables

Why not add a sauce? Diane Sauce(GF) 5.95 a cream, mushroom, onions, French mustard & brandy sauce or a **Pepe Verde Sauce** (GF) 5.95 green peppercorn, French mustard, cream & brandy sauce

Dolci

GELATO AL CIOCCOLATO (V) 8.50

vanilla ice cream, chocolate sauce & whipped

FICHI CON SAMBUCA (V) 9.90

vanilla ice cream with figs, sambuca & cream AFFOGATO (V) 9.90

two scoops of vanilla ice cream with a shot of espresso & liquor of your choice separate 9.90

GELATO MISTO (V) 7.30

various ice cream flavours to choose from

SELECTION OF CAKES 7.80

please ask

TIRIMISU (V) 7.80

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

NEW YORK CHEESECAKE (V) (GF) 7.80

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

SORBET (V) 2.80

per scoop, mango or lemon, contains condensed milk

> V - Vegetarian VG - Vegan GF - Gluten Free DF - Dairy Free