



Nibbles

GARLIC BREAD (V) £4.90
with cheese £6.20

MARINATED OLIVES (V) (VG) (GF) 5.95

BRUSCHETTA (V) 5.60

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

BREAD, OLIVE OIL, BALSAMIC (V) 6.80

Starters and Fish

DEEP FRIED BRIE 8.70 (V)

brie rolled in breadcrumbs and lightly fried with a mango dip

GAMBERONI AL FORTE £.950

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

ZUPPE (V) (VG) (GF) 5.50

minestrone or soup of the day, please ask

PANZEROTTI NAPOLETANI (V) 8.90

homemade potato croquettes stuffed with mozzarella cheese

MOZZARELLA CAPRESE (V) 9.20

fresh mozzarella, tomato, basil

CALAMARI FRITTI Starter 9.50 Main 18.50

squid rings lightly fried in homemade batter

COZZE PESCATORE (GF) 17.20

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) 12.90

a classic

SALSICCIA 14.50

topped with pepperoni

POLLO & FUNGHI 15.90

topped with chicken & mushroom

INFERNO 16.50

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

PROSCIUTTO 17.50

topped with wafer thin Parma ham and rocket

CAMPAGNOLA (V) 14.60

fresh tomato, fresh chili, and basil oil

RUSTICANA (V) 14.50

mushrooms, peppers, onions

CASARECCIA 16.90

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

Pasta

LASAGNA 14.50

traditional baked pasta dish, consisting of béchamel Bolognese & layered pasta sheets, baked in the oven with a mozzarella topping
PENNE ALL'ARABBIATA (V) (VG) 12.20
penne in a San Marzano tomato, chilli & garlic sauce

extra chicken £4 extra salsiccia sausage £3.50

PENNE PERI-PERI 16.50

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

LINGUINE VONGOLE 19.95

egg fettuccine with fresh clams, white wine and basil

LINGUINE MARE 24.50

with seafood in a San Marzano tomato & white wine sauce

SPAGHETTI CARBONARA 14.50

with cream, bacon and egg

RAVIOLI CINGHIALE 21.50

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

VEGGIE RAVIOLI (V) 16.95

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 14.50

spaghetti with a ragu sauce

Insalate e Contorni

TOMATO & ONION SALAD (VG) 6.95

MIX SALAD (VG) 7.60

ROCKET & PARMESAN (V) 8.90

BROCCOLI (VG) 5.80

in garlic & olive oil

CHIPS 4.50

GARLIC MUSHROOMS (VG) 5.80

in garlic & butter

V - Vegetarian

VG - Vegan

GF - Gluten Free

DF - Dairy Free

Carne

POLLO ALLA PANNA (GF) 19.90

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

VITELLO ALLA PANNA 23.90

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

VITELLO AL LIMONE 23.90

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

ENTRECOTE (GF) 24.00

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) 7.90

vanilla ice cream, chocolate sauce & whipped cream

FICHI CON SAMBUCA (V) 8.90

vanilla ice cream with figs, sambuca & cream

AFFOGATO (V) 8.50

two scoops of vanilla ice cream with a shot of espresso & liquor of your choice separate 8.85

GELATO MISTO (V) 6.80

various ice cream flavours to choose from

SELECTION OF CAKES 7.40

please ask

TIRIMISU (V) 7.50

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) 7.40

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

SORBET (V) 2.60

per scoop, mango or lemon, contains condensed milk

An optional and discretionary 10% service charge will be added to your bill