



## Nibbles

- MARINATED OLIVES (V) (VG) (GF) 4.80**  
**CROSTINI FRIZZANTE 8.90**  
 toasted ciabatta topped with Parma ham, goats cheese & figs drizzled with a balsamic glaze  
**BRUSCHETTA (V) 5.60**  
 toasted ciabatta, chopped cherry tomatoes in olive oil and homemade basil oil

## Starters

- DEEP FRIED BRIE 7.60 (V)**  
 brie rolled in breadcrumbs and lightly fried with a mango dip  
**BUFFALO SAUSAGES 7.50**  
 buffalo sausage, buffalo mozzarella cheese in a red pesto sauce dip  
**ZUPPE (V) (VG) (GF) 5.20**  
 minestrone or soup of the day, please ask  
**PANZEROTTI NAPOLETANI (V) 7.50**  
 homemade potato croquettes stuffed with mozzarella cheese  
**BURRATA AL FRESCO (V) 9.50**  
 fresh burrata with sliced cherry tomato, basil leaves and homemade strawberry vinegar  
**CALAMARI FRITTI Starter 8.60 Main 16.90**  
 squid rings lightly fried in homemade batter  
**N'PEPATA DI COZZE (GF)**  
 Starter 8.80 Main 16.50  
 Scottish mussels in white wine and black pepper

## Pizza

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

- MARGHERITA (V) 9.90**  
 a classic  
**SALSICCIA 11.50**  
 topped with pepperoni  
**POLLO & FUNGHI 12.50**  
 topped with chicken & mushroom  
**INFERNO 14.50**  
 topped with Calabrian 'nduja, salsiccia Napoletana and a drizzle of chilli oil  
**PROSCIUTTO 15.60**  
 topped with wafer thin Parma ham and a whole burrata in the middle  
**PECORINA (V) 11.90**  
 goat's cheese, roasted vegetables and oregano and finished with a drizzle of basil oil  
**CAMPAGNOLA (V) 12.50**  
 cherry tomatoes, fresh chili, and basil oil  
**Bufala (V) 14.90**  
 buffalo, sundried tomato, and mozzarella sausage - and a whole buffalo mozzarella ball

## Pasta

- LASAGNA 11.20**  
 traditional baked pasta dish, consisting of béchamel Bolognese & layered pasta sheets, baked in the oven with a mozzarella topping  
**PENNE ALL'ARABBIATA (V) (VG) 8.90**  
 penne in a San Marzano tomato, chilli & garlic sauce  
 extra chicken £3 extra salsiccia sausage £2  
**PENNE PERI-PERI 12.50**  
 with chicken chunks, green peas in a peri-peri cream & San Marzano tomato sauce  
**FETTUCINE VONGOLE 16.95**  
 egg fettuccine with fresh clams, cherry tomato, white wine and basil  
**FETTUCINE D'ESTATE 19.95**  
 egg fettuccine in a sauce of burst cherry tomato, burrata, basil olive oil and king prawns  
**SPAGHETTI MARE 19.95**  
 with seafood in a San Marzano tomato & white wine sauce  
**SPAGHETTI CARBONARA 11.90**  
 with cream, bacon and egg  
**RAVIOLI CINGHIALE 18.50**  
 wild boar ravioli, served in a homemade sauce of sausage pulp, cream tomato & a kick of brandy  
**VEGGIE RAVIOLI (V) 15.95**  
 stuffed ravioli with ricotta, spinach & cream sauce  
**RIGATONI ALLA PUTTANESCA (V) £13.50**  
 cooked in San Marzano tomato sauce with olive oil, garlic, anchovies, olives and capers

## Risotto

- RISOTTO CON FUNGHI MISTI (V) (GF) - 16.50**  
 with wild mixed mushrooms with a touch of cream  
**RISOTTO ALLA FRAGOLA (V) (GF) 15.95**  
 prosecco, cream and strawberries

## Insalate e Contorni

- TOMATO & ONION SALAD (VG) 5.95**  
**MIX SALAD (VG) 6.50**  
**ROCKET & PARMESAN (V) 7.80**  
**BROCCOLI (VG) 4.95**  
 in garlic & olive oil  
**CHIPS 4.50**  
**GARLIC MUSHROOMS (VG) 4.90**  
 in garlic & butter

## Carne

- POLLO ALLA PANNA (GF) 17.90**  
 chicken in a cream, mushroom & white wine sauce with vegetables  
**POLLO ALLA MILANESE 16.90**  
 fried chicken supreme coated in homemade breadcrumbs served with spaghetti with San Marzano sauce  
**SALTIMBOCCA AL PROSECCO 19.50**  
 veal cutlet in a sauce of butter and prosecco, topped with parma ham and sage, and served with veg  
**VITELLO ALLA PANNA 19.50**  
 veal scallops in a cream, mushrooms & white wine sauce  
**ENTRECOTE (GF) 19.95**  
 locally sourced Scottish sirloin - approx. 350g  
**Why not add a sauce? Diane Sauce (GF) 4.95** a cream, mushroom, onions, French mustard & brandy sauce or a **Pepe Verde Sauce (GF) 4.95** green peppercorn, French mustard, cream & brandy sauce

## Dolci

- GELATO AL CIOCCOLATO (V) 6.95**  
 vanilla ice cream, chocolate sauce & whipped cream  
**FICHI CON SAMBUCA (V) 8.50**  
 vanilla ice cream with figs, sambuca & cream  
**AFFOGATO (V) 6.95**  
 two scoops of vanilla ice cream with a shot of espresso & liquor of your choice separate 8.85  
**GELATO MISTO (V) 5.60**  
 various ice cream flavours to choose from  
**SELECTION OF CAKES 6.50**  
 please ask  
**TIRIMISU (V) 6.40**  
 traditionally homemade Italian pick me up! (due to the alcohol content the tiramisu is not suitable to anyone under the age of 18)  
**CHEESE BOARD (V) 8.50**  
 three types of cheese served with oat cakes, crackers and chutney.  
**NEW YORK CHEESECAKE (V) (GF) 6.60**  
 baked vanilla cheesecake, a choice of chocolate, toffee & strawberry sauce  
**SORBET (V) 1.95**  
 per scoop, mango or lemon, contains condensed milk

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