



Nibbles

- MARINATED OLIVES (V) (VG) (GF) 4.80**
BRUSCHETTA (V) 5.60
toasted ciabatta, chopped cherry tomatoes in olive oil and homemade basil oil
BREAD, OLIVE OIL, BALSAMIC (V) 5.60

Starters

- DEEP FRIED BRIE 7.60 (V)**
brie rolled in breadcrumbs and lightly fried with a mango dip
ZUPPE (V) (VG) (GF) 5.50
minestrone or soup of the day, please ask
PANZEROTTI NAPOLETANI (V) 7.50
homemade potato croquettes stuffed with mozzarella cheese
MOZZARELLA CAPRESE (V) 7.50
fresh mozzarella, tomato, basil
CALAMARI FRITTI Starter 8.60 Main 16.90
squid rings lightly fried in homemade batter
COZZE PESCATORE (GF)
Starter 8.80 Main 16.50
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) 11.50**
a classic
SALSICCIA 12.50
topped with pepperoni
POLLO & FUNGHI 13.90
topped with chicken & mushroom
INFERNO 15.50
topped with Calabrian 'nduja, salsiccia Napoletana and a drizzle of chilli oil
PROSCIUTTO 16.60
topped with wafer thin Parma ham and rocket
CAMPAGNOLA (V) 12.95
cherry tomatoes, fresh chili, and basil oil
RUSTICANA (V) 12.50
mushrooms, peppers, onions

Pasta

- LASAGNA 12.50**
traditional baked pasta dish, consisting of béchamel Bolognese & layered pasta sheets, baked in the oven with a mozzarella topping
PENNE ALL'ARABBIATA (V) (VG) 10.95
penne in a San Marzano tomato, chilli & garlic sauce
extra chicken £3 extra salsiccia sausage £2
PENNE PERI-PERI 14.50
with chicken chunks, green peas in a peri-peri cream & San Marzano tomato sauce
FETTUCINE VONGOLE 18.50
egg fettuccine with fresh clams, white wine and basil
FETTUCINE INVERNO 19.95
egg fettuccine in a sauce of burst cherry tomato, basil olive oil and king prawns
SPAGHETTI MARE 22.00
with seafood in a San Marzano tomato & white wine sauce
SPAGHETTI CARBONARA 12.50
with cream, bacon and egg
RAVIOLI CINGHIALE 19.50
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) £14.50
cooked in San Marzano tomato sauce with olive oil, garlic, anchovies, olives and capers
- ## Insalate e Contorni
- TOMATO & ONION SALAD (VG) 5.95**
MIX SALAD (VG) 6.50
ROCKET & PARMESAN (V) 8.30
BROCCOLI (VG) 4.95
in garlic & olive oil
CHIPS 4.50
GARLIC MUSHROOMS (VG) 4.90
in garlic & butter

Carne

- POLLO ALLA PANNA (GF) 18.90**
chicken in a cream, mushroom & white wine sauce with vegetables
POLLO ALLA MILANESE 18.90
fried chicken supreme coated in homemade breadcrumbs served with spaghetti with San Marzano sauce
SALTIMBOCCA AL PROSECCO 21.50
veal cutlet in a sauce of butter and prosecco, topped with parma ham and sage, and served with veg
VITELLO ALLA PANNA 19.95
veal scallops in a cream, mushrooms & white wine sauce
ENTRECOTE (GF) 21.50
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) 8.50
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 6.95
please ask
TIRIMISU (V) 6.95
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) 6.95
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

Minimum charge per person on food: £10
Tables of 5 or more will incur a 10% service charge