



## Nibbles

**MARINATED OLIVES (V) (VG) (GF) 5.20**

**BRUSCHETTA (V) 5.60**

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

**BREAD, OLIVE OIL, BALSAMIC (V) 5.80**

## Starters and Fish

**DEEP FRIED BRIE 8.50 (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) 8.50**

homemade potato croquettes stuffed with mozzarella cheese

**MOZZARELLA CAPRESE (V) 8.50**

fresh mozzarella, tomato, basil

**CALAMARI FRITTI Starter 8.90 Main 17.20**

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 13.90**

topped with pepperoni

**POLLO & FUNGHI 15.50**

topped with chicken & mushroom

**INFERNO 15.50**

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

**PROSCIUTTO 16.90**

topped with wafer thin Parma ham and rocket

**CAMPAGNOLA (V) 13.95**

fresh tomato, fresh chili, and basil oil

**RUSTICANA (V) 14.50**

mushrooms, peppers, onions

**CASARECCIA 15.90**

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

## Pasta

**LASAGNA 13.50**

traditional baked pasta dish, consisting of béchamel Bolognese & layered pasta sheets, baked in the oven with a mozzarella topping  
**PENNE ALL'ARABBIATA (V) (VG) 11.95**  
penne in a San Marzano tomato, chilli & garlic sauce

extra chicken £4 extra salsiccia sausage £3.50

**PENNE PERI-PERI 15.50**

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

**LINGUINE VONGOLE 18.95**

egg fettuccine with fresh clams, white wine and basil

**LINGUINE MARE 22.00**

with seafood in a San Marzano tomato & white wine sauce

**SPAGHETTI CARBONARA 13.50**

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) 16.95**

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

**SPAGHETTI ALLA BOLOGNESE 13.50**

spaghetti with a ragu sauce

## Insalate e Contorni

**TOMATO & ONION SALAD (VG) 6.95**

**MIX SALAD (VG) 7.20**

**ROCKET & PARMESAN (V) 8.90**

**BROCCOLI (VG) 5.50**

in garlic & olive oil

**CHIPS 4.50**

**GARLIC MUSHROOMS (VG) 4.90**

in garlic & butter

V - Vegetarian

VG - Vegan

GF - Gluten Free

DF - Dairy Free

## Carne

**POLLO ALLA PANNA (GF) 18.90**

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

**VITELLO ALLA PANNA 21.50**

veal scallops in a cream, mushrooms & white wine sauce

**ENTRECOTE (GF) 23**

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) 7.50**

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) 6.20**

various ice cream flavours to choose from

**SELECTION OF CAKES 6.95**

please ask

**TIRIMISU (V) 7.20**

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) 2.20**

per scoop, mango or lemon, contains condensed milk

Minimum charge per person on food: £10  
Tables of 5 or more will incur a 10% service charge  
We use a soy based oil for frying