

# Midweek Menu

**2 COURSES £14.95 • MON-THURS • 3PM TILL LATE**

## STARTERS

### HOMEMADE PATE

Our classic homemade smooth chicken liver pate served with toasted bread.

### AVOCADO TWIST

Parma ham stuffed with avocado & mozzarella with balsamic glaze & a twist of orange.

### BRESAOLA

Italian cured meat with Buffalo mozzarella, orange segments and balsamic glaze.

### GAMBERETTI MARIA-ROSA CON ANANAS

A refreshing twist on our delicious prawn cocktail served in a pineapple shell with freshly cut pineapple pieces.

### CAPRESE ALLA ROMANA

With ripe tomatoes, Buffalo mozzarella and fresh basil.

### COZZE DELLA CASA

Fresh mussels with cream, onions, white wine & garlic. Served with garlic bread.

### COZZE ALLA MARINARA

Fresh mussels with a tomato & white wine sauce. Served with garlic bread.

### MELANZANE ALLA PARMIGIANA

Homemade aubergine bake in a light tomato sauce with parmesan.

### HAGGIS IMPANATA

Local haggis coated in breadcrumbs served with a tomato and chilli dip and a lemon and mayonnaise dip.

### ANTIPASTO VEGETARIAN

Grilled and marinated veg & Buffalo Mozzarella

**1/2 PASTA OF YOUR CHOICE**

## MAINS

### CANNELLONI

Choose from spinach and ricotta or meat pate filled cannelloni.

### SPAGHETTI CARBONARA

with pancetta, cream sauce, egg & parmesan cheese.

### PENNE PICCANTI

with our homemade tomato sauce & a touch of chilli.

### SPAGHETTI BOLOGNESE

with homemade beef ragu.

### PENNE FUNGHI E CREMA

With a delicious garlic mushroom & cream sauce.

### PENNE ALLA GIGI

Penne pasta made with Scottish Salmon in a white wine, onion, garlic & tomato sauce with a touch of cream.

### LASAGNE

Traditional homemade layered pasta with rich beef ragu & béchamel sauce.

### PENNE AL AMATRICIANA

With pancetta, onions, chilli & tomato sauce.

### RISOTTO AI PORCINI

With Porcini and mixed mushrooms in a light saffron & cream sauce infused with a truffle oil and topped with parmesan shavings.

### RISOTTO VERDE

Traditional risotto made with spinach, peas, onions, courgettes, asparagus & broccoli.

### MELANZANE ALLA PARMIGIANA

Baked aubergine in a light tomato sauce with parmesan.

### SPAGHETTI AL POLPETTE

An Italian favourite! Spaghetti Napoli cooked in white wine, garlic with fresh basil amongst our fresh homemade meatballs.

### PIZZA MARGHERITA

Classic tomato, mozzarella, garlic & herbs with the addition of up to 3 toppings of your choice.

### PIZZA DI LAZIO

Mozzarella, scamorza, stracchino, wild mushrooms, Italian sausage, rocket, truffle oil and splashes of tomato.

### PIZZA BRACCIO DI FERRO

Smoked pancetta, spinach, chilli peppers, grilled chicken & red onion.

### PIZZA GIGI

Chicken, ham, meatballs, pepperoni & drizzle of chilli oil.

### CALZONE PIZZA

Stuffed pizza with salami, ham, chicken, mushrooms & cheese.

### VEGETARIAN CALZONE

Stuffed pizza with mushrooms, fresh tomatoes, courgettes, roast peppers, red onions & cheese.

**ENJOY ANY OF THESE MAIN COURSES FOR ONLY £6 EXTRA**

### SIRLOIN STEAK

Cooked to your preference. Please add either a diane sauce, pepper sauce or garlic butter at no added cost

### SEABASS FILLET

Rolled with parma ham in garlic, sage, cherry tomato & white wine sauce with fresh basil.