



a la CARTE

BREADS

SOUR DOUGH BREAD v	5
Handmade sour dough bread served with EVOO & balsamic glaze.	
BRUSCHETTA CLASSICA v	6
Homemade garlic bread topped with marinated diced tomatoes.	
BRUSCHETTA MISTA v	7
Garlic bread topped with marinated diced tomatoes, buffalo mozzarella, pesto and balsamic glaze.	
GARLIC BREAD OR WITH CHEESE v	4/4.5
Classic garlic bread or with cheese.	
FOCACCIA v	6
New and improved recipe, with garlic and rosemary.	

SIDES

DOUBLE COOKED HAND CUT CHIPS g v	4
TRUFFLE & PARMESAN FRIES g v	4
ROCKET, PEAR, PARMESAN & WALNUT SALAD g v n	4
MIXED SALAD g v	4
POLENTA CHIPS g v	4
ZUCCHINI FRIES g v	4
SEASONAL ROASTED VEGETABLES g v	4
BROCCOLI SPEARS, CHILLI & GARLIC g v	4

ANTIPASTI

HOMEMADE PATE	8
Our homemade smooth chicken liver pate served with caramelised red onion chutney and toasted bread.	
CALAMARI	10
Crispy calamari rings garnished with chilli & spring onions. Served with chilli or tartar sauce.	
SOUP OF THE DAY	5
Please ask our waiters for details of our soup of the day. Served with toasted bread.	
BURRATA CAPRESE g*	9.5
Creamy burrata cheese served with fresh tomatoes, rocket and pesto.	
COZZE VINO BIANCO g*	8
Scottish mussels, steam cooked in a light white wine and cream sauce.	
GAMBERETTI MARIA ROSA g*	8.5
Classic prawn cocktail, served with avocado and king prawn.	
HAGGIS IMPANATA	8
Breaded Haggis bon bons served in a whisky sauce.	
CAPELANTE DI PASTINACA g	13
Seared king scallops served on a creamy parsnip puree, black pudding crumb topped with crispy parsnip ribbons.	
ANTIPASTO CLASSICO g*	12
A selection of Italian cured meats, grilled vegetables, olives and cheese.	
ASPARAGI CON UOVO v g*	8
Grilled bread topped with asparagus, soft fried egg, lashings of parmesan and truffle oil.	
GAMBERONI GRATINATI	13
Butterflied king prawns, baked with a zesty lime crumb and served with garlic mayo.	
1/2 PASTA	8
Please choose any of our pasta dishes as your half pasta option.	

ALLERGENS: g GLUTEN FREE g* GLUTEN FREE OPTION AVAILABLE v VEGETARIAN n CONTAINS NUTS

Passione e amore

PASTA

SPAGHETTI CARBONARA ^{V G}	11
A classic. Pancetta, cream, egg and parmesan.	
HAGGIS TORTELLONI	12
Don't panic! We've changed the shape of the pasta, same ingredients, same sauce and same great flavour, just looks a little nicer! Homemade Homig Haggis, filled tortelloni in a creamy whisky sauce.	
AGNOLOTTI ALL' ASTICE	13
Lobster filled ravioli in a cherry tomato and white wine sauce, garnished with butterflied king prawns.	
RISOTTO AL TARTUFO ^{V G}	12
Wild porcini and woodland mushrooms, infused with truffle oil and topped with parmesan shavings.	
LASAGNE	11
Traditional homemade layered pasta with rich beef ragu and bechamel sauce.	
LINGUINE MARE	12
King prawns and shrimps, in a light garlic and white wine sauce, with a touch of tomato.	
RIGATONI NORCINA ^G	12
With Italian sausage, tomato, cream and a touch of brandy.	
RIGATONI AMATRICIANA ^G	11
Rigatoni in a rich sauce with pancetta, chilli and pecorino cheese.	
MELANZANE PARMIGIANA ^V	10.5
Homemade layered aubergine and parmesan bake, in a light tomato sauce.	
PACCHERI AI FRUTTI DI MARE	12
Large pasta tubes cooked in a delicious white wine and cherry tomato sauce, with fresh prawns and shellfish.	
PAPPARDELLE OSSOBUCCO	13.95
Large pasta ribbons in a slow cooked beef ragu.	
PACCHERI AL GORGONZOLA ^N	12
Large tube pasta with pancetta, mushrooms and walnuts, in a light gorgonzola sauce.	
RISOTTO CON LANGOUSTINE E PROSECCO ^{V G}	14
Langoustine risotto in a rich prosecco, tomato and cream sauce.	
TROFIE AL GRANCHIO	13
Homemade small pasta twists in a light white wine, chilli, lime and fresh crab sauce.	

PIZZA

MARGHERITA ^{V G}	10
Classic mozzarella and tomato pizza, please feel free to add additional toppings.	
GUAPO ^G	12.5
Nduja sausage, mascarpone and chicken. <i>Warning, Spicy!</i>	
GIGI ^G	13
Chicken, ham meatballs, pepperoni and a drizzle of chilli oil.	
LEGGERA ^G	13
Grilled peppers & courgettes with garlic.	
BIANCA ^G	12.50
White base, thinly sliced potatoes, mascarpone, norcina sausage, rosemary and a drizzle of truffle oil.	
TONNO ^G	12
Tuna, red onion and fresh chillies.	
MORTADELLA E PISTACCHIO ^{N G}	13
With a white base, no tomato, mortadella and pistacchio.	
BURRATINA MARISINA ^G	13.50
Prosciutto, rucola, cherry tomatoes with burrata cheese and parmesan shavings.	
MARINARA ^G	11
A Neapolitan Classic. Tomato base, no mozzarella, garlic, anchovies, olives, oregano and a drizzle of EVOO.	
SALSICCIA & FRIARIELLI ^G	13.50
White base with mozzarella, scamorza cheese, tuscan sausage and friarielli (italian broccoli).	
SPECK E FUNGHI ^G	14
On a white base with cream of mixed mushrooms, parsley, speck, gorgonzola and truffle oil.	

DELIZIOSA

ROOM FOR ONE MORE? TRY OUR HOME MADE DESSERTS
There's always room for dessert, please ask your waiter for the menu.

CICCHETTI • LUNCH • A LA CARTE • COCKTAILS • WINES • KIDS

MAINS

FILETTO CON PROSCIUTTO ^G	28	LOBSTER THERMIDOR ^G	30	GUANCIA DI MANZO ^G	18
Prime 8oz fillet steak wrapped in Parma Ham in a Barolo jus, served with roasted cherry tomatoes on the vine and chips.		Whole lobster butterflied and filled with cream, onion and parmesan cheese - oven baked and served with skinny fries and salad.		Tender braised beef cheek cooked in a red wine sauce, on a bed of polenta, asparagus and honey glazed carrots.	
SIRLOIN ^G	19.95	POLLO MILANESE	16	BRANZINO IN CROSTA DI PATATE ^G	18
Surf & Turf Surplus option Add Langoustines + £10 Add Half Lobster Thermidor + £15		Breaded chicken fillet served with spaghetti napoli.		Oven roasted seabass fillet, layered with crispy potato slices on a bed of creamy polenta and fresh salsa verde.	
FILLET ^G	24.95	COTOLETTA DI VITELLO	19	POLLO RIPIENO ^G	17
Surf & Turf Surplus option Add Langoustines + £10 Add Half Lobster Thermidor + £15		Tender veal cutlet on the bone, breaded and fried served with roast potatoes and sauteed spinach. Make sure you're hungry!		Corn-fed chicken breast on the bone stuffed with radicchio, spinach, scamorza and pancetta all wrapped in Parma Ham. Served on a bed of roasted new potatoes, roasted vegetables in a light gravy.	
<i>Steaks are served with roasted cherry tomatoes on the vine and hand cut chips. Add a peppercorn or diane sauce for £2.50 or garlic butter for £1.50.</i>					

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS UPON ORDERING