

### OUR ARTISAN STONEBAKED 12"

# PIZZA

- MARGHERITA** V 7.95  
Tomato passata, mozzarella, cherry tomatoes, basil, oregano, extra virgin olive oil
- PICCANTE** 9.95  
Tomato passata, mozzarella, pepperoni salame, olives, chilli pepper, oregano, extra virgin olive oil
- VEGETALE** V 9.65  
Tomato passata, mozzarella, mixed peppers, aubergines and zucchini, oregano, extra virgin olive oil
- PARMA** 12.25  
Tomato passata, mozzarella, cherry tomatoes, Parma ham, rocket salad, Parmigiano shavings, extra virgin olive oil
- CAPRICCIOSA** 12.20  
Tomato passata, mozzarella, Italian cooked ham, mushrooms, black olives, basil, oregano, extra virgin olive oil
- SICILIA** 12.60  
Tomato passata, mozzarella, anchovies, tuna chunks, red onion, basil, extra virgin olive oil

### EXTRA TOPPINGS

Mozzarella / Pepperoni / Parma ham / Italian cooked ham / Parmigiano shavings / Tuna flakes / Anchovies 1.20 each

Sweet peppers / Aubergines / Zucchini / Mushrooms / Cherry tomatoes / Olives / Rocket salad / Red onions 1.00 each



**PIZZA AND WINE DEAL FOR 2** 28.50  
2 x Margherita + 1 Torrepalino Red or white house wine  
- Add a side order for 2.50 -

**PIZZA AND SOFT DRINKS DEAL FOR 2** 19.50  
2 x Margherita + 2 soft drinks  
- Add a side order 2.50 -

## DESSERTS

- ICE CREAM STICKY TOFFEE MERINGUE 3.95  
MANGO AND PASSION FRUIT CHEESECAKE 4.50  
RASPBERRY MERINGUE 4.50

### OUR AUTHENTIC

# PASTA

- SALMON RAVIOLI** 9.55  
White wine, fresh cream, zucchini, pink peppercorn
- RICOTTA AND SPINACH RAVIOLI**  
**Sauce A** 8.55  
Mediterranean tomato sauce, grated Parmigiano Reggiano, basil, extra virgin olive oil, hint of garlic
- Sauce B** 9.55  
Pesto, sundried tomatoes, grated Parmigiano Reggiano, extra virgin olive oil
- Sauce C** 9.95  
Fresh cream, Italian cooked ham, Chestnut mushrooms, grated Parmigiano Reggiano, black pepper, ground nutmeg
- PENNE PASTA**  
**Sauce A** 7.95  
Mediterranean tomato sauce, grated Parmigiano Reggiano, basil, extra virgin olive oil, hint of garlic
- Sauce B** 8.55  
Pesto, sundried tomatoes, grated Parmigiano Reggiano, extra virgin olive oil
- Sauce C** 8.95  
Fresh cream, Italian cooked ham, Chestnut mushrooms, Parmigiano Reggiano, black pepper, ground nutmeg
- LASAGNE IN BOLOGNESE RAGÙ SAUCE** 9.95  
Please ask for availability.  
Served with garlic bread or focaccia

## SIDE ORDERS

- SIDE SALAD** 3.60  
Mixed salad, cherry tomatoes, peppers and red onion, seasoned and dressed with extra virgin olive oil and balsamic vinegar
- GARLIC FOCACCIA / BREAD** 2.95  
**WITH CHEESE** 3.45

## NIBBLES

- MARINATED OLIVES OR SUNDRIED TOMATOES** 2.00

## OUR FAMOUS MIXED PLATTER FOR 2 (pre-order only, please allow 24h)

A luxurious mix of Italian cured meats, Scottish and Italian cheeses, Mediterranean olives, sundried tomatoes, chutney, side salad, crackers and oatcakes

19.95



- OUR FRESHLY MADE -

# LUNCH

12-4pm

**ZUPPA** 4.75  
Soup

Soup of the day served with Italian artisan bread and butter

## ITALIAN FAVOURITES

**PANINI GRIGLIATI (served 12 - 4pm)**  
Grilled panini

Artisan bread filled with Italian traditional ingredients, grilled. Served with Mediterranean style side salad, dressed with extra virgin olive oil (e.v.o.) and balsamic vinegar

**PARMA** 7.45  
Parma ham, mozzarella, rocket salad leaves, sundried tomatoes, basil

**FRESCO** 7.45  
Pesto, cooked ham, mozzarella, grilled aubergines, basil

**VEGETALE** 6.95  
Creme cheese, rocket salad leaves, peppers, aubergines and zucchini mix, red onion and sundried tomatoes

**MAKE IT A COMBO  
ADD A BOWL OF SOUP 2.95**

## BRUSCHETTE

Artisan bread, grilled and topped with fresh ingredients. Served with Mediterranean style side salad dressed with extra virgin olive oil and balsamic vinegar

**TRADIZIONALE** 6.95  
Chopped fresh tomato, basil, a hint of garlic, e.v.o., salt and pepper  
Add Capers or Olives 1.00 each

**MAKE IT A COMBO  
ADD A BOWL OF SOUP 2.95**

## INSALATE ALL'ITALIANA

Generous sized Italian salads

Healthy, filling with low calories. Served with artisan bread

**CAPRESE** 7.85  
Tasty simplicity. Mozzarella ball, fresh tomato, basil, oregano, served with Mediterranean style side salad dressed with e.v.o. oil and balsamic vinegar

**SALINA** 7.85  
A generous sized bowl of mixed salad, mozzarella, olives, cherry tomatoes, red onion, sweet peppers, sun dried tomatoes



*the authentic italian experience*

- OUR ARTISAN STONEBAKED 12" -

# PIZZA

12 - 9pm

SIT IN • TAKEAWAY • DELIVERY

Ask to see our take away price list

**V MARGHERITA 8.95**

Tomato passata, Italian mozzarella, cherry tomatoes, basil, oregano, extra virgin olive oil (e.v.o.)

**PICCANTE 10.95**

Tomato passata, Italian mozzarella, pepperoni salame, olives, chilli pepper, oregano, e.v.o.

**V VEGETALE 10.65**

Tomato passata, Italian mozzarella, mixed peppers, aubergines and zucchini, e.v.o.

**PARMA 13.25**

Tomato passata, Italian mozzarella, Parma ham, cherry tomatoes, rocket salad, Parmigiano shavings, oregano, e.v.o.

**CAPRICCIOSA 13.20**

Tomato passata, Italian mozzarella, cherry tomatoes, Italian cooked ham, mushrooms, black olives, basil, e.v.o.

**SICILIA 13.60**

Tomato passata, Italian mozzarella, tuna flakes, anchovies, red onion, basil, e.v.o.



**PIZZA + WINE DEAL FOR 2 29.95**  
2 x Margherita  
1 Bottle of Torrepalino red or white wine

**PLATTER + WINE DEAL FOR 2 29.95**  
1 Mixed Platter Grande  
1 Bottle of Torrepalino red or white wine

- OUR AUTHENTIC -

# PASTA

5 - 9pm

**SALMON RAVIOLI 9.95**  
White wine, fresh cream, fresh grated zucchini, pink peppercorn

**RICOTTA AND SPINACH RAVIOLI**  
Tomato 9.95

Mediterranean tomato passata, grated Parmigiano Reggiano, basil, extra virgin olive oil, hint of garlic

**Pesto 10.95**  
Pesto, sundried tomatoes, grated Parmigiano Reggiano, extra virgin olive oil

**Cream 10.95**  
Fresh cream, Italian cooked ham, Chestnut mushrooms, grated Parmigiano Reggiano, black pepper, ground nutmeg

## PENNE PASTA

**Tomato 8.45**  
Mediterranean tomato passata, grated Parmigiano Reggiano, basil, extra virgin olive oil, hint of garlic

**Pesto 8.95**  
Pesto, sundried tomatoes, grated Parmigiano Reggiano, extra virgin olive oil

**Cream 9.95**  
Fresh cream, Italian cooked ham, chestnut mushrooms, Parmigiano Reggiano, black pepper, ground nutmeg

**BOLOGNESE RAGÙ LASAGNE 10.95**  
Like Laura's mum used to make. Served with garlic focaccia. Please ask for availability.

- OUR POPULAR SHARING -

# PLATTERS

AVAILABLE ALL DAY

A selection of Italian typical cured meats, Italian and Scottish cheeses, crackers and oatcakes, with Mediterranean style side salad

**GRANDE (for 2) 20.95**  
**PICCOLO (for 1) 10.95**

A selection of Italian and Scottish cheeses, served as above

**GRANDE CHEESE (for 2) 19.50**  
**PICCOLO CHEESE (for 1) 9.50**

**ADD PLAIN FOCACCIA 2.65**

# OUR EXCLUSIVE WINE LIST

OUR WINES ARE FROM SUSTAINABLE AGRICULTURE, ORGANIC AND VERY LOW IN SULPHITES.

Wine is a family passion, we love to discover and taste new Sicilian wines. If it meets the family's approval, it makes our wine list. This is our guarantee of quality to you.



TAKE AWAY

## SICILIAN PROSECCO

### ALANTARÌA · SICILIAN JOY

22.45

Fragrant bouquet, pleasant freshness and good balance.  
Grape Insolia - 11.5%

### PROSIT ROSÈ · FAB, FRUITY SPARKLE

23.35

Fresh and fruity aroma with an excellent blend of Etna's local red grape varieties with a touch of France.  
Grapes Nerello Mascalese and Petit verdot - 12.5% vol.

### MIANO BRUT · SOPHISTICATED LIKE CHAMPAGNE

26.95

From the award winning Miano, a sophisticated Sicilian Prosecco, fresh and fruity. Grape Catarratto - 12.5% vol.

## SPARKLING

### MORGENTINO · SICILIAN SUMMER IN YOUR GLASS

19.05

Lightly sparkling, one of our customers favourite.  
Let your imagination run wild to the Sicilian beaches at sunset.  
Grapes Inzolia and Vioginer - 12% vol.



TAKE AWAY

## OUR WHITES

### MIANO · NEW YORK LOVES IT

19.20

Double Gold Medalist at the New York International Wine Competition. Peach, apricot, and grapefruit.  
Grape Catarratto - 12.5% vol.

### ETNA BIANCO · SMOOTH AND SOPHISTICATED

21.60

Fresh with a distinctive flavour with floral aromas.  
Grape Carricante and Catarratto - 12-13% vol.

### TORREPALINO · MORE THAN A HOUSE WINE

13.56

Its straw colour is reminiscent of the hot Sicilian sun with a fresh bouquet. Blend of white grapes - 11.5% vol.

### GRILLO · THE MOST POPULAR SICILIAN GRAPE

16.80

Fragrant bouquet of floral and citrusy notes, featuring hints of aromatic herbs. Grape Grillo - 12.5% vol.

VEGAN

### KIKÈ · INCREDIBLY AROMATIC

18.00

Fruity and tropical nuances and by hints of sweet and ripe citrus fruits, orange blossom and aromatic herbs.  
Grape Traminer and Sauvignon Blanc - 13% vol.

NEW

### MAMARÌ · SICILIAN SAUVIGNON

18.00

Intense fruity notes like pineapple, banana and floral like elderberry with broom - 12.5% vol.

### CHARDONNAY · SO GOOD

18.00

The taste is intense, soft and rich, barricked for 6 months.  
13.5% vol.

## OUR ROSÈ AND REDS



### VULKÀ ETNA ROSATO · GREAT FRESHNESS

21.60

A rosè wine from Etna region, wide floral and fruity bouquet with notes of rosehip, currants, wild strawberries, pink grapefruit. Grape Nerello Mascalese - 12,5% vol.

### SYRAH · FROM OUR WEDDING DAY

19.20

Soft and medium bodied, aged in oak barrels with aromas of blackberry, black pepper and liquorice. Grape Syrah - 13.5% vol.

### ETNA ROSSO · ELEGANCE WITH CHARACTER

21.60

Rich aromatic profile with notes of red berries and spices. Grapes Nerello Mascalese and Nerello Cappuccio - 13% vol.

### TORREPALINO · MORE THAN A HOUSE WINE

13.65

Rich ruby red color like Mount Etna's lava flows, the aroma reflects the minerality of the volcanic soil. Blend of red grapes. 12.5% vol.

### PASSICATO - PASSIONATE, FIERY AND VELVETY

19.20

Passicato is a blend of overripe grapes of Nero d'Avola, Syrah and Frappato. It has a deep ruby color with purple highlights and an irrepressible aroma of ripe red fruit, wild berries and sweet spices.

### PERRICONE - UNIQUE AND INTENSE

22.00

Silver Medalist at the New York International Wine Competition. Endless flavours of mixed dried fruit, a sprinkle of cocoa and smoked paprika. Grape Perricone - 13.5% vol.

### NERO D'AVOLA · OUR RICHEST

19.20

Aged in oak barrels, "the best Nero d'Avola ever tasted", according to customers. Grape Nero d'Avola. 14% vol.

### MERLOT · WE LOVE IT

18.00

The nose reveals vanilla and ripe fruit. The taste is intense, soft and rich, barricked for 6 months. 14% vol.

### FRAPPATO · IT WILL SURPRISE YOU

16.80

Gentle on the palat, is organic and vegan. Grape Frappato - 12.5% vol.

## LIQUEUR WINES

### ZIBIBBO - OUR FAMILY FAVOURITE

19.20

This grape mature for a long time on the plant to obtain maximum aromatic concentration to pair your dessert. Grape Zibibbo - 16% vol..

## BEERS

### PERONI NASTRO AZZURRO

330ml bottle 1.75

Brewed in Italy since 1963, maybe the most famous Italian lager in the world (5.1%)

### ERDINGER ZERO ALCOHOL

500ml bottle 2.00

Weiss style German beer (0.5%)

### BULMERS CIDER

500ml bottle 2.10

One of the country's most popular ciders

### CRABBIE'S ALCOHOLIC GINGER BEER

500ml bottle 2.10

Made with a closely guarded secret recipe (4.0%)

## SOFT DRINKS

COCA-COLA CLASSIC - 330ml glass bottle 1.55

COCA-COLA DIET - 330ml glass bottle 1.35

S.PELLEGRINO ORANGE - 330ml 1.30

S.PELLEGRINO LEMON - 330ml 1.30

IRN-BRU - 330ml 1.10

APPLETIZER - 275 ml 1.55

### S.PELLEGRINO SPARKLING WATER

250ml 1.85

500ml 1.95

RAUCH PURE ORANGE JUICE - 200ml 1.95

RAUCH PURE APPLE JUICE - 200ml 1.95