

- OUR FRESHLY MADE -

LUNCH

Food made with love and passion! We use the best Italian and local ingredients to offer you the authentic flavours of Italy.

ITALIAN STARTERS & NIBBLES

ROASTED SWEET PEPPERS MINI BRUSCHETTA 6.95 with Mascarpone V	MEDITERRANEAN OLIVES 3.85
PARMA HAM MINI BRUSCHETTA 7.50 with Mascarpone and pistachio nuts	SUNDRIED TOMATOES 3.85
MINI BRUSCHETTA TRIO 9.50 Parma ham on Mascarpone, roasted peppers on 'Nduja calabrese, sundried tomatoes on pesto	ARTISAN FOCACCIA V V 6.95 to dip in extra virgin olive oil & balsamic vinegar
	ARTISAN GARLIC FOCACCIA V 5.95 WITH CHEESE V 8.50

WHAT'S THE SPECIAL TODAY? SEE OUR BOARD OR ASK OUR FRIENDLY STAFF

ZUPPA **GF V V** 5.50
Soup
Soup of the day served with Italian sourdough
bread and butter (ask for GF option)

BRUSCHETTA **V V**
Grilled Italian artisan bread, topped with fine
ingredients. Served with Med style side salad dressed
with e.v.o., balsamic vinegar and sourdough bread

ITALIAN FAVOURITES

TRADIZIONALE 8.95
Chopped fresh tomato, basil, a hint of garlic,
salt and pepper, e.v.o.

PANINI GRIGLIATI E INSALATA

Grilled panini with Med salad

Grilled Italian artisan bread filled with fine Italian
ingredients. Served with Med style side salad, dressed
with extra virgin olive oil (e.v.o.) and balsamic vinegar

CAMPAGNOLA 10.25
The traditional with added capers and olives

VEGETALE **V** 9.95
Cream cheese, peppers, aubergines and zucchini
mix, red onion and sundried tomatoes

INSALATE ALL'ITALIANA

Generous sized Italian salads

Healthy Italian classics. Seasoned and dressed with
e.v.o., balsamic vinegar and served with Italian bread

PARMA 10.50
Parma ham, mozzarella, rocket salad leaves,
sundried tomatoes, basil

CLASSIC CAPRESE **V GF** 10.95
Sliced mozzarella ball, fresh tomato, e.v.o., basil and
oregano. Served with Med style side salad

FRESCO 9.95
Pesto, Italian cooked ham and mozzarella,
grilled sweet peppers, basil

SALINA **V GF** 8.95
A generous sized bowl of mixed salad, mozzarella,
olives, cherry tomatoes, red onion, sweet peppers,
sundried tomatoes, hard boiled egg

MAKE IT A COMBO - ADD A BOWL OF SOUP 2.95

SHARING PLATTERS

GRANDE (FOR 2 SHARING) 30.95 - PICCOLO (FOR 1) 15.95

A majestic selection of Italian cured meats, Scottish and Italian cheeses, olives, sundried tomatoes, chutney, sweet onion in balsamic vinegar, roasted vegetable, side salad, crackers and oatcakes. Ask for GF option.

- OUR DELICIOUS -

DINNER

ITALIAN STARTERS & NIBBLES

ROASTED SWEET PEPPERS MINI BRUSCHETTA 6.95 with Mascarpone V	MEDITERRANEAN OLIVES GF V 3.85
PARMA HAM MINI BRUSCHETTA 7.50 with Mascarpone and pistachio nuts	SUNDRIED TOMATOES GF V 3.85
MINI BRUSCHETTA TRIO 9.50 Parma ham on Mascarpone, roasted peppers on 'Nduja calabrese, sundried tomatoes on pesto	ARTISAN FOCACCIA V V 6.95 to dip in extra virgin olive oil & balsamic vinegar
	ARTISAN GARLIC FOCACCIA V 5.95 WITH CHEESE V 8.50

- WE LOVE -

PASTA

**Customer favourites! Freshly made tasty sauces, all made with love and the best ingredients!
Each sauce is available with a Gluten Free pasta (no lasagne or pappardelle)**

MEDITERRANEAN RAVIOLI V 12.95 Ricotta and spinach ravioli, Italian tomato passata with a hint of garlic, semi dried tomatoes, grated Sicilian Ricotta salata cheese, basil, e.v.o.	PASTA BOSCO 13.50 Fresh cream, chestnut mushrooms, minced Italian sausage meat with sea salt and black pepper, a splash of white wine, rosemary butter and grated Parmigiano cheese
GNOCCHI AL PESTO V 12.95 Traditional Italian pesto, semi dried tomatoes, grated Parmigiano Reggiano, e.v.o.	LASAGNE IN BOLOGNESE RAGÙ SAUCE 15.95 Homemade from Laura's mamma recipe, served with garlic focaccia. Ask for availability, it sells quickly!
PASTA WITH SICILIAN MEATBALLS 15.50 Traditional Sicilian meatballs in Mediterranean tomato sauce, basil, grated ricotta salata cheese	EGG PAPPARDELLE AL RAGÙ DI MAMMA 14.95 Our home made ragù sauce with egg pappardelle pasta, topped with grated Parmigiano cheese
LOBSTER RAVIOLI 16.50 Fresh cream sauce, a splash of white wine, lemon zest, pink peppercorn, capers, parsley	

- OUR POPULAR -

MAIN

SICILIAN MEATBALLS & CHEESY GARLIC FOCACCIA 16.50

Delicious polpette on a bed of Mediterranean passata, basil, grated Ricotta salata cheese, artisan garlic focaccia and cheese wet with balsamic glaze

SHARING PLATTERS **GF**

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A majestic selection of Italian cured meats, Scottish and Italian cheeses, olives, sundried tomatoes, chutney, sweet onion in balsamic vinegar, roasted vegetables, side salad, crackers and oatcakes. Ask for GF option.

GF V V SIDE SALAD 5.95

Mixed salad leaves, cherry tomatoes, peppers and red onion dressed with e.v.o. and a balsamic vinegar glaze

· OUR ARTISAN STONEBAKED ·

PIZZA

*Our base is made with the best flour, slowly fermented
and contains no preservatives or improvers.*

V MARGHERITA 10.95

Italian tomato passata and mozzarella, basil, oregano, e.v.o.

PICCANTE 14.50

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

V VEGETALE 13.95

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

PARMA 15.95

Italian tomato passata and mozzarella, Parma ham, rocket salad,
Parmigiano shavings, e.v.o.

CAPRICCIOSA 15.95

Italian tomato passata and mozzarella, Italian cooked ham, mushrooms, black
olives, basil, e.v.o.

V SICILIA 15.95

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

ETNA 15.95

Blonde pizza with Italian mozzarella, Sicilian mince sausage flavoured with fennel
seeds, spinach, red onion, grated Parmigiano, e.v.o.

PIZZA ESAGERATA 18.95

Feasty pizza with Italian tomato passata and mozzarella and grated cheese,
pepperoni salame, Sicilian meatballs, red onion, pesto, e.v.o.

EXTRA TOPPINGS

Mozzarella / Pepperoni / Parma ham / Italian cooked ham / Parmigiano shavings
Tuna flakes / Anchovies / Sausage mince **1.95 each**

Sweet peppers / Aubergines / Zucchini / Mushrooms / Cherry tomatoes / Olives
Rocket salad / Red onions **1.75 each**

SIDE SALAD 5.95

Mixed salad, cherry tomatoes, peppers and red onion dressed with e.v.o. and balsamic vinegar

· OUR TASTY ITALIAN ·

DESSERTS

Fall in love with our desserts collection and our authentic Italian gelato.
For a sublime finish, add a glass of dessert wine.

SALTED CARAMEL ICE CREAM CHEESECAKE

A knobbly crunch base with toasted buckwheat and a layer of vanilla ice cream cheesecake topped with the creamiest caramel sauce with a kick of sea salt. Decorated with milk chocolate shards sprinkled with toasted buckwheat for added crunch.

8.75

MANGO & PASSIONFRUIT ICE CREAM CHEESECAKE GF

An intriguing mixture of cheesecake and ice-cream form a lovely smooth vanilla layer on a gluten free crunch base.

Topped with a soft mango and passionfruit sauce with mango pieces.

8.75

RASPBERRY PAVLOVA GF

A wonderful raspberry ice cream with fruit pieces piped on to an Italian meringue base with a raspberry puree and the creamiest of vanilla ices crowned with a light and crunchy meringue rosette.

8.75

TARTUFO AL LIMONCELLO

Lemon semifreddo ice cream with a liquid limoncello core coated with crushed meringue. Only with Italian lemons.

7.50

GOOSEBERRY APPLE TREACLE CRUMBLE TART

Served with cream or custard, it is a truly distinctive whole fruit gooseberry and bramley apple mixture, surrounded by a crunchy crumble tart with the extra addition of a traditional treacle mixture.

8.75

CHEESE BOARD

A selection of Italian and Scottish cheeses, crackers and chitney.

12.95



ADD A DESSERT WINE - 50ML

LIMONCELLO / ZIBIBBO 3.50

CREMA PISTACCHIO / LIMONE / MELONE 3.50

ITALIAN GELATO

The very best and quality ingredients using organic whole milk and no artificial flavours.

1 SCOOP 2.95 / 2 SCOOPS 4.50 / 3 SCOOPS 6.50