

- OUR FRESHLY MADE -

LUNCH

Food made with love and passion! Only the best Italian and local ingredients for the authentic flavours of Italy.

ITALIAN STARTERS & NIBBLES

ROASTED SWEET PEPPERS MINI BRUSCHETTA 7.95 V with Mascarpone	MEDITERRANEAN OLIVES GF V 4.50
PARMA HAM MINI BRUSCHETTA 7.95 with Mascarpone and pistachio nuts	SUNDRIED TOMATOES GF V 4.50
MINI BRUSCHETTA TRIO 10.50 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 glaze
	ARTISAN GARLIC FOCACCIA V 6.95 WITH CHEESE V 10.50 drizzled with a balsamic glaze



PASTA SPECIAL OF THE DAY ALWAYS AVAILABLE



ZUPPA - SOUP **V GF** option 6.00

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

BRUSCHETTA (Broo-sket-ta) **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

GRILLED PANINI WITH MEDITERRANEAN SALAD

Grilled Italian ciabatta, filled with quality Italian ingredients. Served with Med style side salad, dressed with extra virgin olive oil (e.v.o.) and a balsamic glaze

TRADIZIONALE 10.50

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

CAMPAGNOLA 11.95

The traditional with added capers and olives

GENEROUS SIZED ITALIAN SALADS

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

CLASSIC CAPRESE **V GF** option 12.50

Sliced mozzarella ball, fresh tomato, e.v.o., basil and oregano. Served with Med style side salad

SALINA **V GF** option 11.95

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

SHARING PLATTERS **GF** option

GRANDE (FOR 2) 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, taralli bread biscuits, side salad, crackers and oatcakes

MAKE IT A COMBO
ADD A BOWL OF SOUP 3.95

NEW

V

- OUR DELICIOUS -

DINNER

ITALIAN STARTERS & NIBBLES

ROASTED SWEET PEPPERS MINI BRUSCHETTA 7.95 with Mascarpone V	MEDITERRANEAN OLIVES GF V 4.50
PARMA HAM MINI BRUSCHETTA 7.95 with Mascarpone and pistachio nuts	SUNDRIED TOMATOES GF V 4.50
MINI BRUSCHETTA TRIO 10.50 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 glaze
	ARTISAN GARLIC FOCACCIA V 6.95 WITH CHEESE V 10.50 drizzled with a balsamic glaze

PASTA & MAINS

Buonissimi! Freshly made with love and the best ingredients. Gluten Free options available.

MEDITERRANEAN RAVIOLI V 14.25 Ricotta and spinach ravioli, Italian tomato passata with a hint of garlic, semi dried tomatoes, grated Sicilian Ricotta salata cheese, basil, e.v.o.	NEW SEAFOOD EGG PAPPARDELLE 17.95 Made the Sicilian way! Egg pappardelle pasta, prawns, calamari, mussels, cherry tomatoes, a touch of wine and garlic, fresh parsley
GNOCCHI AL PESTO V 13.95 Traditional Italian pesto, sundried tomatoes, grated Parmigiano, e.v.o.	NEW SEA BASS IN "CRAZY WATER" 19.95 "Acqua pazza", that's the name of this Sicilian recipe! Sea bass fillet, poached with cherry tomatoes, olives, hint of garlic, a touch of white wine, lemon zest and fresh parsley. Served with crispy Italian bread
PASTA WITH SICILIAN MEATBALLS 16.95 Traditional Sicilian meatballs in Mediterranean tomato sauce, basil, grated ricotta salata cheese	NEW SICILIAN MEATBALLS & MASH 17.95 Delicious Sicilian polpette cooked in our own tomato passata, layed over mashed potatoes and topped with Parmigiano shavings and a touch of pesto and basil
LOBSTER RAVIOLI 18.50 Fresh cream sauce, a splash of white wine, lemon zest, pink peppercorn, capers, parsley	SHARING PLATTER GRANDE (FOR 2) 30.95 PICCOLO (FOR 1) GF option 15.95 A majestic selection of Italian cured meats, Scottish and Italian cheeses, olives, sundried tomatoes, chutney, sweet onion in balsamic vinegar, taralli bread biscuits, side salad, crackers and oatcakes
PASTA BOSCO 15.50 Fresh cream, chestnut mushrooms, minced Sicilian sausage meat with sea salt, black pepper and fennel seeds, a splash of white wine, rosemary butter and grated Parmigiano cheese	
LASAGNE IN BOLOGNESE RAGÙ SAUCE 15.95 Homemade from Laura's mamma recipe, served with garlic focaccia. Ask for availability, it sells quickly!	
EGG PAPPARDELLE IN BOLOGNESE RAGÙ 15.95 Our home made ragù sauce with egg pappardelle pasta, topped with grated Parmigiano cheese and a touch of parsley	ADD A REFRESHING SIDE SALAD 5.95 Mixed leaves, cherry tomatoes, sweet peppers and red onion dressed with e.v.o. and balsamic glaze

· OUR ARTISAN STONEBAKED ·

PIZZA

Everyone loves our pizza, made only with Italian ingredients. The base is made with the best flour and slowly fermented, with no added preservatives or improvers.

V MARGHERITA 11.95

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

PICCANTE 14.95

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

V VEGETALE 14.95

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

PARMA 16.50

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

CAPRICCIOSA 15.95

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

SICILIA 16.50

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

ETNA 16.25

Blonde pizza with fresh 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, fresh mozzarella, 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 leaves, cherry tomatoes, sweet peppers and red onion, dressed with e.v.o. and balsamic glaze

• OUR TASTY ITALIAN •

DESSERTS & GELATO

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 8.95

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

GF MANGO & PASSIONFRUIT ICE CREAM CHEESECAKE 8.95

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

GF RASPBERRY PAVLOVA 8.95

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

TARTUFO AL LIMONCELLO 7.95

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

GOOSEBERRY APPLE TREACLE CRUMBLE TART 8.95

ADD A GELATO AT £2 PER SCOOP

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

CHEESE BOARD 12.95

A selection of Italian and Scottish cheeses, crackers and chutney

FINISH WITH A GLASS OF DESSERT WINE 3.95

LIMONCELLO / CREMA PISTACCHIO / LIMONE / MELON - 50ml

THIS IS NOT ICE CREAM, BUT GELATO!

With less fat and air, gelato is made in Italy with the very best ingredients, organic whole milk of the cows which graze on the Italian Alps.

NO added preservatives or artificial ingredients.

1 SCOOP 2.95 / 2 SCOOPS 4.50 / 3 SCOOPS 6.50 / CHOCOLATE FLAKE 50p

**FOR A TRUE SICILIAN EXPERIENCE, FILL THE BRIOCHE BUN (ADD 2.75)
WITH YOUR FAVOURITE FLAVOURS (MAX 3 SCOOPS)**

OUR ARTISAN STONEBAKED 12"

PIZZA

- MARGHERITA** v **10.95**
Tomato passata, mozzarella, cherry tomatoes, basil, oregano, extra virgin olive oil (e.v.o.)
- PICCANTE** **13.95**
Tomato passata, mozzarella, pepperoni salame, olives, chilli pepper, oregano, e.v.o.
- VEGETALE** v **13.95**
Tomato passata, mozzarella, mixed peppers, aubergines and zucchini, oregano, e.v.o.
- PARMA** **15.50**
Tomato passata, mozzarella, cherry tomatoes, Parma ham, rocket salad, Parmigiano shavings, e.v.o.
- CAPRICCIOSA** **14.95**
Tomato passata, mozzarella, Italian cooked ham, mushrooms, black olives, basil, oregano, e.v.o.
- SICILIA** **15.50**
Tomato passata, mozzarella, anchovies, tuna chunks, red onion, basil, e.v.o.
- ETNA** **15.50**
Blonde pizza with Sicilian mince with sea salt and fennel seeds, spinach, red onion, grated Parmigiano, basil, e.v.o.
- ESAGERATA** **17.95**
Feasty pizza with Italian tomato passata, mozzarella, 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 / Italian sausage mince

1.75 each

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

1.55 each

OUR AUTHENTIC

PASTA

- MEDITERRANEAN RAVIOLI** v **11.95**
Italian tomato passata, semi dried tomatoes, grated Sicilian Ricotta salata cheese, basil, e.v.o. with a hint of garlic
- GNOCCHI AL PESTO** v **11.95**
Pesto, sundried tomatoes, grated Parmigiano, e.v.o.
- PASTA BOSCO** **12.50**
Fresh cream, chestnut mushrooms, minced Sicilian sausage meat with sea salt, black pepper and fennel seeds, a splash of white wine, rosemary butter and grated Parmigiano cheese
- LOBSTER RAVIOLI** **15.50**
Fresh cream sauce with lemon zest, pink peppercorn, capers, parsley and a splash of white wine
- BOLOGNESE RAGÙ LASAGNE** **14.95**
Like Laura's mamma used to make, served with garlic focaccia. Please ask for availability.
- PASTA WITH SICILIAN MEATBALLS** **14.50**
Italian pasta with traditional Sicilian meatballs in Mediterranean tomato sauce, basil and grated Ricotta salata cheese
- BOLOGNESE RAGÙ EGG PAPPARDELLE** **14.50**
Our home made ragù with egg pappardelle pasta, grated Parmigiano cheese and a touch of parsley
- SEAFOOD EGG PAPPARDELLE** **15.50**
Made the Sicilian way! Egg pappardelle pasta, prawns, calamari, mussels, cherry tomatoes, a touch of wine and garlic, fresh parsley

WHY DO NOT START WITH...

- GARLIC FOCACCIA** v **5.50**
- GARLIC FOCACCIA WITH CHEESE AND BALSAMIC GLAZE** v **7.95**