

- OUR FRESHLY MADE -

LUNCH

ITALIAN STARTERS & NIBBLES

ROASTED SWEET PEPPERS MINI BRUSCHETTA 7.95
with Mascarpone 

PARMA HAM MINI BRUSCHETTA 7.95
with Mascarpone and pistachio nuts

MINI BRUSCHETTA TRIO 10.50
Parma ham on Mascarpone, roasted peppers
on 'Nduja calabrese, sundried tomatoes on pesto

SICILIAN MINI ARANCINI 7.95
Deep fried rice balls filled with Bolognese ragù and cheese
with our own dipping sauce

MEDITERRANEAN OLIVES   4.50

SUNDRIED TOMATOES   4.50

ARTISAN FOCACCIA   6.95
to dip in extra virgin olive oil & balsamic glaze

ARTISAN GARLIC FOCACCIA  6.95
WITH CHEESE  10.50
drizzled with a balsamic glaze



PASTA SPECIAL OF THE DAY ALWAYS AVAILABLE



ZUPPA - SOUP   option 6.00

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

ITALIAN FAVOURITES

GRILLED PANINI WITH MEDITERRANEAN SALAD

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

NEW

TUNA PIADINA WRAP 11.95

Cream cheese, tuna, cherry tomatoes
and red onion



VEGETALE 10.95

Cream cheese, sweet peppers, aubergines,
red onion and sundried tomatoes

PARMA 10.95

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

FRESCO 10.95

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

BRUSCHETTA (Broo-sket-ta)  

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

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   option 12.50

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

SALINA   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  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

- OUR DELICIOUS -

DINNER

ITALIAN STARTERS & NIBBLES

ROASTED SWEET PEPPERS MINI BRUSCHETTA 7.95

with Mascarpone **V**

PARMA HAM MINI BRUSCHETTA 7.95

with Mascarpone and pistachio nuts

MINI BRUSCHETTA TRIO 10.50

Parma ham on Mascarpone, roasted peppers
on 'Nduja calabrese, sundried tomatoes on pesto

SICILIAN MINI ARANCINI 7.95

Deep fried rice balls filled with Bolognese ragù and cheese
with our own dipping sauce

MEDITERRANEAN OLIVES **GF V** 4.50

SUNDRIED TOMATOES **GF V** 4.50

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.

GNOCCHI AL PESTO **V** 13.95

Traditional Italian pesto, sundried tomatoes,
grated Parmigiano, e.v.o.

PASTA WITH SICILIAN MEATBALLS 16.95

Traditional Sicilian meatballs in Mediterranean
tomato sauce, basil, grated ricotta salata cheese

LOBSTER RAVIOLI 18.50

Fresh cream sauce, a splash of white wine, lemon
zest, pink peppercorn, capers, parsley

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

NEW

SEAFOOD EGG PAPPARDELLE 17.95

Made the Sicilian way! Egg pappardelle pasta,
prawns, calamari, mussels, cherry tomatoes, a
touch of wine, garlic and chilli flakes, fresh parsley

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

NEW

SICILIAN MEATBALLS & MASH 17.95

Delicious Sicilian polpetta cooked in our own
tomato passata, layed over mashed potatoes and
topped with Parmigiano shavings and a touch of
pesto and basil

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

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! Only Italian ingredients and real mozzarella. The base is 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

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

A 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

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

ADD A GLASS OF DESSERT WINE 3.95

**TRADITIONAL LIMONCELLO / CREMA PISTACCHIO, LIMONE, MELON
STRAWBERRY, HAZELNUT, COFFEE - 50ml**

NEW

ITALIAN DESSERT WINE FLIGHT 11.85

A trio of elegant sweet wines from Italy. Lusciously layered, beautifully balanced, and perfect for a gentle finale. Pick your three favourites from the flavours above.

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**