

## Starters

V *Homemade soup of the day with a warm homemade focaccia*  
£4.50

G.F *Mussels cooked in a creamy leek & whisky sauce*  
£7.50

G.F *King Prawns seared in olive oil, chilli, garlic & flamed in Sambuca*  
£7.50

*Selection of Italian cured meats with marinated olives and bitesize  
panzanelle*  
£6.95

*Taleggio cheese coated in breadcrumbs fried in olive oil on a rocket a  
walnut salad with an apple & beetroot chutney*  
£5.95

V *Bruschetta topped with marinated cherry tomatoes, buffalo mozzarella  
& baked in the oven*  
£5.50

*Peppered mackerel pâté served with red pepper crostini*  
£5.50

*Antipasto for two*  
*A taster of the four directly above starters*  
£14.95

**If you have any allergies please inform a member of staff**

**V=Vegetarian G.F= Gluten Free**

**Dishes can also be altered to accommodate**

## **Main Courses**

V *Homemade spinach & ricotta cannelloni served with a focaccia*  
£13.95

*Chargrilled breast of chicken with a spicy ragu of Italian sausage,  
tomatoes, butter beans served with polenta chips & vegetables*  
£15.95

G.F *Pan seared breast of duck flamed in Amaretto with a flaked almond,  
plum & honey sauce served with potatoes & vegetables of the day*  
£16.95

G.F *Rolled oven baked fillets of plaice served on sundried tomato, zesty  
lemon & saffron risotto*  
£15.95

GF *Lamb chops infused with garlic & rosemary with a red wine & cream  
sauce served with mash potato, cabbage & pancetta*  
£17.95

*Cacciucco-Mixed seafood & shellfish stew slow cooked with tomatoes,  
garlic & chilli, served on bruschetta*  
£18.95

V *Roasted peppers filled with a shiitake mushroom risotto, oven baked  
with a parmesan crust on a tomato & basil sauce*  
£13.95

G.F *Breast of local Barony woodpigeon with a smoked pancetta, wild  
mushroom, thyme, white wine & cream sauce served with potatoes &  
vegetables of the day*  
£16.95

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# Pasta

We recommend long pasta with the following sauces:

	Main Course	Starter
<b>Bolognese</b> <i>Minced beef, Italian sausage tomatoes &amp; herbs</i>	£10.95	£6.95
<b>V Pomodoro</b> <i>Tomato, onion, garlic &amp; fresh basil</i>	£9.95	£6.75
<b>Carbonara</b> <i>Pancetta, onions, white wine, beaten egg, parmesan cheese &amp; a hint of cream</i>	£10.95	£6.95
<b>Marinara</b> <i>Rich selection of seafood cooked in a chili, white wine, tomato &amp; garlic sauce</i>	£14.95	£9.95
<b>V Pesto</b> <i>Basil, pine nuts, parmesan cheese, extra virgin olive oil &amp; garlic</i>	£9.95	£6.75
<b>Vongole</b> <i>Clams, garlic, chili, white wine, with or without tomato</i>	£12.95	£7.75

We recommend short pasta with the following sauces:

<b>V Imperiale</b> <i>Garlic, chili, white wine, mascarpone &amp; tomatoes</i>	£9.95	£6.75
<b>Amatriciana</b> <i>Pancetta, onions, tomatoes, chili, white wine &amp; herbs</i>	£10.95	£6.95
<b>V Arrabbiata</b> <i>Garlic, hot chili, onions, tomatoes &amp; white wine</i>	£9.95	£6.75
<b>Napoli</b> <i>Smoked bacon, mushrooms, tomatoes, mascarpone &amp; parmesan cheese</i>	£10.50	£6.85
<b>Salmone</b> <i>Smoked salmon, onions, cream &amp; mascarpone</i>	£11.95	£7.75
<b>Lasagne</b> <i>Lasagne sheets layered with a rich Bolognese and béchamel sauce</i>	£11.95	

All our pastas dishes are available with Gluten Free options with the exception of **Bolognese and lasagna**

# Pizza

*all served on a 12 inch thin & crispy base and are available with a Gluten Free option,  
9 inch also available at £2 off marked price*

**V Margherita £10.50**

*Tomatoes, mozzarella, olive oil & basil*

**Quattro Stagioni £13.95**

*Tomatoes, mozzarella, mushrooms, artichokes, black olives & ham*

**Pescatore £14.95**

*Tomatoes, mozzarella & a selection of fine seafood sautéed in olive oil & garlic*

**Piccante £11.95**

*Tomatoes, mozzarella, pepperoni & chili*

**Romana £11.50**

*Tomatoes, mozzarella, ham & mushrooms*

**V Funghi £10.95**

*Tomatoes, mozzarella & mushrooms*

**Capri £13.95**

*Mozzarella & Parma ham*

**V Veneziana £10.95**

*Tomatoes, mozzarella & onions*

**V Vegetariana £13.95**

*Tomatoes, mozzarella, black olives, onions, peppers, mushrooms & artichokes*

**V Quattro Formaggi £13.95**

*Tomatoes & a selection of four cheeses*

**Tropicale £11.95**

*Tomatoes, mozzarella, ham & pineapple*

**Scozzese £14.95**

*Tomatoes, mozzarella, smoked salmon & Atlantic prawns*

**Pagani £13.95**

*Tomatoes, mozzarella, chicken & smoked bacon*

**Meat Feast £14.95**

*Tomatoes, mozzarella, ham, haggis, smoked bacon, pepperoni & chicken*

**Rabbie Burns £11.50**

*Tomatoes, mozzarella & haggis*

**Calzone £12.95**

*Folded pizza base with mozzarella, ham & mushrooms topped with tomatoes*

**V Calzone Contadina £13.95**

*Folded pizza base with mozzarella, mushrooms, olives & artichokes topped with tomatoes*

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## **Carni/Meats**

### **12 oz Filetto alla Brace £22.95**

*28 day dry aged Fillet steak cooked on a charcoal grill*

### **14 oz Bistecca alla Brace £20.95**

*28 day dry aged Sirloin steak cooked on a charcoal grill*

**The above can be cooked with the following sauces at an extra charge of £3.95**

#### **Funghetto**

*Brandy with mushrooms & cream*

#### **Diane**

*Brandy, mushrooms, onions & French mustard finished with cream*

#### **Pepe**

*Brandy with red wine & peppercorns finished with cream*

#### **Stilton & Drambuie**

*Flamed Drambuie with cream, topped with melted stilton*

#### **Taleggio**

*Taleggio cheese, white wine & cream*

### **Surf & Turf £26.95**

*Sirloin of beef cooked on a charcoal grill served with king prawns and a herby tomato sauce*

**All steak dishes are served with a flat cap mushroom & oven roast cherry tomatoes on the vine and a choice of potatoes or French fries.**

**All our fresh meat is farmed in the UK**

## **Contorni/Side Dishes**

**French fries £2.95**

**Fresh vegetable of the day £3.95**

**Mushrooms £3.95**

**Onion rings £2.95**

**Mixed salad £3.95**

**Tomato, onion & basil Salad £3.95**

**Garlic bread £2.25**

❖ **Focaccia £4.95**

❖ **Focaccia & mozzarella £6.95**

❖ **Panzanelle £4.95**

❖ **Available as a starter**

## **Dolci/Desserts**

**Various sweets from the cabinet £5.50**

**Luxury Italian Ice Cream £4.95**

## **Formaggi/Cheese Board**

**Selection of various cheeses served with biscuits and a selection of homemade chutneys  
£6.95**

## **Caffe/Coffee**

**Espresso £1.95**

**Double Espresso £2.75**

**Black Coffee £2.25**

**Latte £2.95**

**Cappuccino £2.50**

**Liqueur Coffee £5.95**

**Pot of Tea £1.95**

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