



Claudio's
Italian
Restaurant



@claudiosrestaurantmoffat

Tel: 01683 220 958

STARTERS

V Homemade soup of the day <i>with a warm focaccia bread</i>	£6.95
Calamari & king prawn Fritto misto <i>lightly coated in polenta & semolina flour, fried in olive oil & served with an`Nduja & lime mayonnaise</i>	£12.50
G.F Insalata caprese <i>sliced red vine & yellow cherry tomatoes, basil oil & balsamic pearls with fresh buffalo mozzarella</i>	£8.95
Smoked chicken pâté <i>infused with lemon & thyme served with basil crostini</i>	£8.95
V VG Bruschetta <i>topped with warmed beetroot & sun dried tomatoes, drizzled with balsamic glaze</i>	£8.50
G.F Local smoked trout tartlet <i>topped with a zesty lemon, parmesan, dill & whipped ricotta, served with pickled cucumber</i>	£8.50
G.F Breast of duck <i>infused with Disaronno amaretto, served on mixed leaves & dressed with an orange, honey & pomegranate dressing</i>	£8.95
Antipasto for two <i>A taster of the four directly above starters</i>	£20.95

PASTA

We recommend long pasta with the following sauces:

	MAIN	STARTER
Bolognese <i>Minced beef, Italian sausage tomatoes & herbs</i>	£14.50	£8.95
V Pomodoro <i>Tomato, onion, garlic & fresh basil</i>	£13.50	£8.50
Carbonara <i>Smoked pancetta, beaten egg, parmesan</i>	£14.50	£8.95
Marinara <i>Rich selection of seafood cooked in a chili, white wine, tomato & garlic sauce</i>	£18.95	£14.50
V Pesto <i>Basil, pine nuts, parmesan cheese, extra virgin olive oil & garlic</i>	£13.95	£8.75
Vongole <i>Clams, garlic, chili, white wine, with or without tomato</i>	£18.95	£14.50

We recommend short pasta with the following sauces:

V Imperiale <i>Garlic, chili, white wine, mascarpone & tomatoes</i>	£13.50	£8.50
Amatriciana <i>Smoked pancetta, onions, tomatoes, chili, white wine, herbs & garlic</i>	£14.50	£8.95
V Arrabbiata <i>Garlic, hot chili, onions, tomatoes & white wine</i>	£13.50	£8.50
Napoli <i>Smoked bacon, mushrooms, tomatoes, mascarpone & parmesan cheese</i>	£13.95	£8.75
Salmone <i>Smoked salmon, onions, cream & mascarpone</i>	£18.50	£14.50
Lasagne <i>Lasagne sheets layered with a rich Bolognese and béchamel sauce</i>	£15.95	

V - Vegetarian VG - Vegan GF - Gluten Free

Please inform a member of staff if you have any allergies, some dishes can be altered to accommodate.
All our pasta dishes are available with Gluten Free options with the exception of Bolognese and Lasagne.

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 <i>Tomatoes, mozzarella, olive oil & basil</i>	£13.50
Quattro Stagioni <i>Tomatoes, mozzarella, mushrooms, artichokes, olives & ham</i>	£17.50
Pescatore <i>Tomatoes, mozzarella & a selection of fine seafood sautéed in olive oil & garlic</i>	£18.95
Piccante <i>Tomatoes, mozzarella, pepperoni & chili</i>	£15.50
Romana <i>Tomatoes, mozzarella, ham & mushrooms</i>	£15.50
V Funghi <i>Tomatoes, mozzarella & mushrooms</i>	£14.50
Capri <i>Mozzarella & Parma ham</i>	£17.50
V Veneziana <i>Tomatoes, mozzarella & onions</i>	£14.50
V Vegetariana <i>Tomatoes, mozzarella, olives, onions, peppers, mushrooms & artichokes</i>	£17.50
V Quattro Formaggi <i>Tomatoes & a selection of four cheeses</i>	£17.50
Tropicale <i>Tomatoes, mozzarella, ham & pineapple</i>	£15.50
Scozzese <i>Tomatoes, mozzarella, smoked salmon & Atlantic prawns</i>	£18.50
Pagani <i>Tomatoes, mozzarella, chicken & smoked bacon</i>	£17.50
Meat Feast <i>Tomatoes, mozzarella, ham, haggis, smoked bacon, pepperoni & chicken</i>	£18.50
Rabbie Burns <i>Tomatoes, mozzarella & haggis</i>	£15.50
Calzone <i>Folded pizza base with mozzarella, ham & mushrooms topped with tomatoes</i>	£16.50
V Calzone Contadina <i>Folded pizza base with mozzarella, mushrooms, olives & artichokes topped with tomatoes</i>	£17.50

MAIN COURSES

G.F Pork fillet with sage & Parma ham <i>flamed in Marsala wine & finished with butter, served with potatoes vegetables of the day</i>	£23.95
G.F Lemon chargrilled chicken breast <i>served with a `Nduja & petit pois risotto</i>	£19.95
Homemade ravioli <i>filled with smoked salmon, ricotta, mascarpone & parmesan, cooked in a light limoncello cream sauce</i>	£23.95
Fresh Swordfish steak <i>pan seared with English mustard, rosemary, white wine finished with cream & served on crushed potatoes</i>	£23.95
G.F Spring lamb <i>chargrilled with celeriac purée & a red wine, rosemary & mint jus</i>	£24.95
G.F VE Roasted red pepper risotto <i>drizzled with basil oil, topped with charred asparagus & crispy cavalo nero</i>	£17.95
G.F Chicken breast <i>cooked in a ragu of Italian sausage, butter beans, tomato, garlic & herb, served with polenta chips & fennel relish</i>	£20.95
G.F Pan seared breast of duck <i>flamed in cherry brandy & finished with cherries served with potatoes & vegetables of the day</i>	£25.95

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CARNI / MEATS

All steak dishes are served with chestnut mushrooms & oven roast cherry tomatoes on the vine and a choice of potatoes or French fries. All our fresh meat is farmed in the UK.

Filetto alla Brace £34.95

10oz 28 day dry aged fillet steak cooked on a charcoal grill

Bistecca alla Brace £31.95

12oz 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 £4.50

- **Funghetto** - Brandy with mushrooms & cream
- **Diane** - Brandy, mushrooms, onions & French mustard finished with cream
- **Poivre** - 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 £39.95

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

CONTORNI / SIDE DISHES

French fries £4.50

Fresh vegetables of the day £4.95

Mushrooms £5.95

Onion Rings £4.50

Mixed Salad £4.95

Tomato, onion, basil salad £4.95

Homemade garlic bread £4.50

Focaccia £7.95

Focaccia & mozzarella £9.95

Panzanelle & garlic mayonnaise £6.95

DOLCI / SWEETS

Various desserts £8.95

Luxury ice cream, per scoop 1 scoop £3.25 2 scoops £6.00 3 scoops £8.50

Formaggi / cheese board £8.95

CAFFE / COFFEE

Espresso £2.50 **Latte** £3.50

Double espresso £3.50 **Cappuccino** £2.95

Black coffee £2.50 **Liqueur coffee** £8.50

White coffee £2.95 **Pot of tea** £2.50

Dessert Menu

V Homemade Tiramisu £8.95

Layers of coffee soaked lady fingers with mascarpone cream, topped with cocoa and chocolate

Affogato £8.50

Two scoops of vanilla ice cream, a shot of espresso, Amaretto biscuits

Like is boozy?

Add Amaretto liquer £3.00

V Chocolate Profiteroles £8.95

Choux pastry puffs filled with vanilla or chocolate cream

Cheese Board £8.95

A selection of cheese, crackers and homemade chutney

Homemade Vanilla Panna Cotta £8.95

(G.F Available)

Vanilla sweetened cream with a compote or sauce topping served with homemade shortbread

V G.F Italian Gelato or G.F VG Sorbet from A. Crolla & Sons

*Vanilla, Chocolate, Strawberry or Honeycomb
For our guest Ice Cream please ask!*

1 scoop £3.25 2 scoops £6.00 3 scoops £8.50

Please ask for our sorbet flavour

G.F V Homemade Sticky Toffee Pudding £8.95

Moist sponge cake made with finely chopped dates covered with an indulgent toffee sauce with gelato/cream

Dessert of the day £8.95

All of our delicious gelato and sorbet proudly comes from A. Crolla and Sons of Lochmaben

V Chocolate Fudge Fixation £8.95

Chocolate sponge cake layered with a caramel fudge and chocolate fudge, best served warmed with gelato/cream



**A. Crolla & Sons
Family Run Ice Cream Makers
Lochmaben, Scotland**

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HAPPY HOUR MENU

Available 5-6pm

Special rate meal consisting of two courses:
Starter & Pasta/Pizza or Pasta/Pizza & Dessert
£19.50

STARTERS

V **Minestrone**

V **Garlic Mushrooms**

Crostini with Pate

V **Bruschetta**

topped with dressed cherry tomatoes

V **Caprese**

Mozzarella and tomato salad

V **Panzanelle**

Fried doughballs with a garlic mayonnaise dip

PASTA DISHES

Homemade Lasagne

Spaghetti Bolognese

Minced beef, Italian sausage tomatoes & herbs

V **Pasta all' Imperiale**

Short pasta, garlic, chilli, white wine, tomatoes and cream

V **Spaghetti Pomodoro**

Tomato, onion, garlic and fresh basil

V **Pasta Limone**

Short pasta in a lemon and cream sauce

Pasta Alfredo

*Short pasta in a mushroom, ham and cream sauce
with a touch of tomato*

PIZZA DISHES

V **Margherita**

Tomatoes, mozzarella, olive oil and basil

Romana

Tomatoes, mozzarella, ham and mushrooms

Tropicale

Tomatoes, mozzarella, ham and pineapple

Prosciutto Cotto

Tomatoes, mozzarella and ham

V **Funghi**

Tomatoes, mozzarella and mushroom

V **Veniziana**

Tomatoes, mozzarella and onion

SWEETS

Various desserts available

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Claudio's Kids Menu

- Spaghetti Bolognese served with Garlic Bread
- Breaded Chicken Strips with Tomato & Basil Pasta
- Macaroni Cheese & Chips
- Pizza Margherita
- Ham Pizza
- Ham & Pineapple Pizza

One Scoop of
Homemade Gelato
from the choice of:

- Vanilla
- Strawberry
- Chocolate

Main Course,
Ice Cream & Drink
£10.95