



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
King prawns sautéed with Nduja <i>served on bruschetta</i>	£12.95
Portobello mushroom <i>filled with artichoke, shallot & Gorgonzola, baked with a herb crust</i>	£9.95
Haggis arancini <i>filled with Fontina cheese, turnip puree, leek & whisky sauce, crispy leeks</i>	£9.50
G.F V VG Tempura courgette fritters <i>with roasted aubergine & garlic puree with chargrilled peppers</i>	£8.95
G.F Barony smoked salmon <i>whipped ricotta, lemon & dill with rocket</i>	£10.95
Chicken liver parfait , <i>red onion chutney, crostini</i>	£8.95
Antipasto for two	£21.95
<i>A taster of the four directly above starters</i>	

If you have any allergies please inform a member of staff prior to ordering

V = Vegetarian G.F = Gluten free VG = Vegan

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	

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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 Wild boar Cacciatore <i>smoked pancetta, shallots, olives, red wine, tomato & herbs with creamy mash & crispy polenta cubes</i>	£24.95
Pan seared sea bass & king scallop <i>corn puree, Stornoway black pudding, charred sweetcorn salsa</i>	£27.95
Homemade ravioli <i>filled with ricotta & pesto, cooked in a roasted red pepper, mushroom & cream sauce</i>	£18.95
G.F Chicken breast <i>filled with sun-dried tomato, ricotta & mozzarella, wrapped in smoked pancetta, parmesan & cream sauce, potatoes, seasonal vegetables</i>	£20.95
G.F VE Crispy herbed gnocchi <i>red pepper sauce, artichoke puree</i>	£15.95
G.F Haunch of local venison <i>pear & celeriac puree, pickled blackberries, tenderstem broccoli, red wine jus & potatoes of the day</i>	£26.95
G.F VE Mixed wild mushroom risotto <i>pickled chestnut mushroom with a drizzling of truffle oil</i>	£17.95
GF Oven baked Salmon <i>with a light cherry tomato, clam, white wine, cream & parsley sauce on crushed potatoes</i>	£24.95

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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

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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