



Claudio's
Italian
Restaurant



@claudiosrestaurantmoffat

Tel: 01683 220 958

STARTERS

V Homemade soup of the day <i>with a warm focaccia bread</i>	£7.50
G.F Cozze alla marinara – <i>Scottish mussels, chillies, white wine & tomatoes</i>	£13.50
V G.F VG Tuscan bean spezzatino – <i>Mixed beans, chickpeas, tomato & herb ragu on crispy polenta</i>	£9.50
Bruschetta - <i>`Nduja, Italian sausage, pecorino shavings, honey & balsamic drizzle</i>	£8.95
Arancini – <i>Pesto & mozzarella rice balls on tomato & basil sauce</i>	£9.50
G.F Barbaietola – <i>Beetroot carpaccio, whipped goats cheese, ricotta & lemon parcels, pine nuts & balsamic glaze</i>	£9.50
V Pâté di funghi – <i>Wild mushroom parfait, fig chutney, asparagus crisps & crostini</i>	£9.50
G.F Coniglio alla Cacciatore – <i>Slow braised rabbit in tomatoes, red wine, pancetta, olives & herbs with gnocchi</i>	£11.95
Antipasto for two <i>A taster of the four directly above starters</i>	£23.95

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>	£14.95	£9.50
V Pomodoro <i>Tomato, onion, garlic & fresh basil</i>	£13.95	£8.95
Carbonara <i>Smoked pancetta, beaten egg, parmesan</i>	£14.95	£9.50
Marinara <i>Rich selection of seafood cooked in a chili, white wine, tomato & garlic sauce</i>	£19.50	£14.95
V Pesto <i>Basil, pine nuts, parmesan cheese, extra virgin olive oil & garlic</i>	£14.50	£9.25
Vongole <i>Clams, garlic, chili, white wine, with or without tomato</i>	£19.50	£14.95
We recommend short pasta with the following sauces:		
V Imperiale <i>Garlic, chili, white wine, mascarpone & tomatoes</i>	£13.95	£8.95
Amatriciana <i>Smoked pancetta, onions, tomatoes, chili, white wine, herbs & garlic</i>	£14.95	£9.50
V Arrabbiata <i>Garlic, hot chili, onions, tomatoes & white wine</i>	£13.95	£8.95
Napoli <i>Smoked bacon, mushrooms, tomatoes, mascarpone & parmesan cheese</i>	£14.50	£9.25
Salmone <i>Smoked salmon, onions, cream & mascarpone</i>	£18.95	£14.95
Lasagne <i>Lasagne sheets layered with a rich Bolognese and béchamel sauce</i>	£16.50	

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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>	£13.95
Quattro Stagioni <i>Tomatoes, mozzarella, mushrooms, artichokes, olives & ham</i>	£17.95
Pescatore <i>Tomatoes, mozzarella & a selection of fine seafood sautéed in olive oil & garlic</i>	£19.50
Piccante <i>Tomatoes, mozzarella, pepperoni & chili</i>	£15.95
Romana <i>Tomatoes, mozzarella, ham & mushrooms</i>	£15.95
V Funghi <i>Tomatoes, mozzarella & mushrooms</i>	£14.95
Capri <i>Mozzarella & Parma ham</i>	£17.95
V Veneziana <i>Tomatoes, mozzarella & onions</i>	£14.95
V Vegetariana <i>Tomatoes, mozzarella, olives, onions, peppers, mushrooms & artichokes</i>	£17.95
V Quattro Formaggi <i>Tomatoes & a selection of four cheeses</i>	£17.95
Tropicale <i>Tomatoes, mozzarella, ham & pineapple</i>	£15.95
Scozzese <i>Tomatoes, mozzarella, smoked salmon & Atlantic prawns</i>	£18.95
Pagani <i>Tomatoes, mozzarella, chicken & smoked bacon</i>	£17.95
Meat Feast <i>Tomatoes, mozzarella, ham, haggis, smoked bacon, pepperoni & chicken</i>	£18.95
Rabbie Burns <i>Tomatoes, mozzarella & haggis</i>	£15.95
Calzone <i>Folded pizza base with mozzarella, ham & mushrooms topped with tomatoes</i>	£16.95
V Calzone Contadina <i>Folded pizza base with mozzarella, mushrooms, olives & artichokes topped with tomatoes</i>	£17.95

MAIN COURSES

G.F Pollo saltimbocca – <i>Chicken breast, sage, Parma Ham, cooked in Marsala & butter, fondant potato & Hispi cabbage</i>	£22.95
Agnello – <i>Marinated saddle of lamb, petit pois & saffron risotto with a crispy lamb fritter</i>	£31.95
Homemade ravioli <i>filled with ricotta, pear, parmesan & thyme, dolcelatte sauce topped with walnuts & rocket</i>	£23.95
G.F Spigola – <i>Pan seared Sea bass, crispy pancetta on an artichoke purée, Tenderstem broccoli & garlic, rosemary potatoes</i>	£24.95
G.F Pollo funghetto – <i>Chicken supreme cooked in white wine, mushroom & cream sauce with potatoes & seasonal vegetables</i>	£22.95
V VG Piemento peppers – <i>Filled with Sun-dried tomato & cous cous on a red pepper sauce & Tenderstem broccoli</i>	£18.95
G.F Merluzzo – <i>Oven baked cod topped with herb crust on crushed potatoes, bean ragu, crispy cavollo nero</i>	£24.95
G.F Carne di Cervo – <i>Haunch of local venison, cauliflower purée & crispy florets, red wine & port jus</i>	£27.95

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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 £36.95
10oz 28 day dry aged fillet steak cooked on a charcoal grill

Bistecca alla Brace £32.95
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 £40.95
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

£19.95

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