

- OUR FRESHLY MADE -

# LUNCH

*Food made with love and passion! We use the best Italian and local ingredients to offer you the authentic flavours of Italy.*

## ITALIAN STARTERS & NIBBLES

<b>ROASTED SWEET PEPPERS MINI BRUSCHETTA</b> 7.25 with Mascarpone <b>V</b>	<b>MEDITERRANEAN OLIVES</b> <b>GF V</b> 4.00
<b>PARMA HAM MINI BRUSCHETTA</b> 7.95 with Mascarpone and pistachio nuts	<b>SUNDRIED TOMATOES</b> <b>GF V</b> 4.00
<b>MINI BRUSCHETTA TRIO</b> 9.95 Parma ham on Mascarpone, roasted peppers on 'Nduja calabrese, sundried tomatoes on pesto	<b>ARTISAN FOCACCIA</b> <b>V V</b> 6.95 to dip in extra virgin olive oil & balsamic vinegar
	<b>ARTISAN GARLIC FOCACCIA</b> <b>V</b> 6.50 <b>WITH CHEESE</b> <b>V</b> 9.50

## WHAT'S THE PASTA SPECIAL TODAY? SEE OUR BOARD.

**ZUPPA** **GF V V** 6.00  
Soup  
Soup of the day served with Italian sourdough  
bread and butter (ask for GF option)

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

### ITALIAN FAVOURITES

**TRADIZIONALE** 9.50  
Chopped fresh tomato, basil, a hint of garlic,  
salt and pepper, e.v.o.

### PANINI GRIGLIATI E INSALATA

Grilled panini with Med salad

Grilled Italian artisan bread filled with fine Italian  
ingredients. Served with Med style side salad, dressed  
with extra virgin olive oil (e.v.o.) and balsamic vinegar

**CAMPAGNOLA** 10.75  
The traditional with added capers and olives

**VEGETALE** **V** 9.95

Cream cheese, peppers, aubergines and zucchini  
mix, red onion and sundried tomatoes

### INSALATE ALL'ITALIANA

Generous sized Italian salads

Healthy Italian classics. Seasoned and dressed with  
e.v.o., balsamic vinegar and served with Italian bread

**PARMA** 10.95

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

**CLASSIC CAPRESE** **V GF** 11.95  
Sliced mozzarella ball, fresh tomato, e.v.o., basil and  
oregano. Served with Med style side salad

**FRESCO** 10.95

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

**SALINA** **V GF** 11.95  
A generous sized bowl of mixed salad, mozzarella,  
olives, cherry tomatoes, red onion, sweet peppers,  
sundried tomatoes, hard boiled egg

**MAKE IT A COMBO - ADD A BOWL OF SOUP 3.50**

## SHARING PLATTERS **GF** 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. Ask for GF option.

- OUR DELICIOUS -

# DINNER

## ITALIAN STARTERS & NIBBLES

<b>ROASTED SWEET PEPPERS MINI BRUSCHETTA</b> 7.25 with Mascarpone <b>V</b>	<b>MEDITERRANEAN OLIVES</b> <b>GF</b> <b>V</b> 4.00
<b>PARMA HAM MINI BRUSCHETTA</b> 7.95 with Mascarpone and pistachio nuts	<b>SUNDRIED TOMATOES</b> <b>GF</b> <b>V</b> 4.00
<b>MINI BRUSCHETTA TRIO</b> 9.95 Parma ham on Mascarpone, roasted peppers on 'Nduja calabrese, sundried tomatoes on pesto	<b>ARTISAN FOCACCIA</b> <b>V</b> <b>V</b> 6.95 to dip in extra virgin olive oil & balsamic vinegar
	<b>ARTISAN GARLIC FOCACCIA</b> <b>V</b> 6.50 <b>WITH CHEESE</b> <b>V</b> 9.50

- WE LOVE -

# PASTA

**Customer favourites! Freshly made tasty sauces, all made with love and the best ingredients!  
Each sauce is available with a Gluten Free pasta (no lasagne or pappardelle)**

<b>MEDITERRANEAN RAVIOLI</b> <b>V</b> 13.95 Ricotta and spinach ravioli, Italian tomato passata with a hint of garlic, semi dried tomatoes, grated Sicilian Ricotta salata cheese, basil, e.v.o.	<b>PASTA BOSCO</b> 14.95 Fresh cream, chestnut mushrooms, minced Italian sausage meat with sea salt and black pepper, a splash of white wine, rosemary butter and grated Parmigiano cheese
<b>GNOCCHI AL PESTO</b> <b>V</b> 13.95 Traditional Italian pesto, semi dried tomatoes, grated Parmigiano Reggiano, e.v.o.	<b>LASAGNE IN BOLOGNESE RAGÙ SAUCE</b> 15.95 Homemade from Laura's mamma recipe, served with garlic focaccia. Ask for availability, it sells quickly!
<b>PASTA WITH SICILIAN MEATBALLS</b> 16.50 Traditional Sicilian meatballs in Mediterranean tomato sauce, basil, grated ricotta salata cheese	<b>EGG PAPPARDELLE IN BOLOGNESE RAGÙ</b> 15.65 Our home made ragù sauce with egg pappardelle pasta, topped with grated Parmigiano cheese and a touch of parsley
<b>LOBSTER RAVIOLI</b> 17.95 Fresh cream sauce, a splash of white wine, lemon zest, pink peppercorn, capers, parsley	

- OUR POPULAR -

# MAINS

**SIDE SALAD 5.95**  
Mixed leaves, cherry  
tomatoes, peppers,  
red onion dressed  
with e.v.o. and balsamic  
vinegar glaze

**SICILIAN BANGERS AND MASH** 19.50  
Traditional Sicilian sausages with fennel seeds cooked into a Marsala wine  
and roasted vegetable sauce, potato mash with grated Parmigiano, roasted  
carrots and herbs. Ask for availability, it sells quickly!

**SICILIAN MEATBALLS & CHEESY GARLIC FOCACCIA** 16.95  
Delicious polpette on a bed of Mediterranean passata, basil, grated Ricotta  
salata cheese, artisan garlic focaccia and cheese wet with balsamic glaze

**SHARING PLATTERS** **GF** 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. Ask for GF option.

· OUR ARTISAN STONEBAKED ·

# PIZZA

Everyone loves our pizza, made only with Italian ingredients. The base is made with the best flour and slowly fermented, with no added preservatives or improvers.

**V MARGHERITA 10.95**

Italian tomato passata and fresh mozzarella, basil, oregano, e.v.o.

**PICCANTE 14.50**

Italian tomato passata and fresh mozzarella, pepperoni salame, olives, chilli pepper, oregano, chilli e.v.o.

**V VEGETALE 13.95**

Italian tomato passata and fresh mozzarella, mixed peppers, aubergines and zucchini, oregano, e.v.o.

**PARMA 15.95**

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.

**V SICILIA 15.95**

Italian tomato passata and fresh mozzarella, anchovies, tuna flakes, red onion, basil, e.v.o.

**ETNA 15.95**

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

Fall in love with our desserts collection and our authentic Italian gelato.  
For a sublime finish, add a glass of dessert wine.

## SALTED CARAMEL ICE CREAM CHEESECAKE

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

8.95

## MANGO & PASSIONFRUIT ICE CREAM CHEESECAKE GF

An intriguing 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

8.95

## RASPBERRY PAVLOVA GF

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

8.95

## TARTUFO AL LIMONCELLO

Lemon semifreddo ice cream with a liquid limoncello core coated with crushed meringue. Only with Italian lemons

7.95

## GOOSEBERRY APPLE TREACLE CRUMBLE TART

Served with cream or custard, it is 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

8.95

## CHEESE BOARD

A selection of Italian and Scottish cheeses, crackers and chutney

12.95



### ADD A DESSERT WINE - 50ML

LIMONCELLO / GRILLO 3.95

CREMA PISTACCHIO / LIMONE / MELONE 3.95

# ITALIAN GELATO

The very best and quality ingredients using organic whole milk and no artificial flavours

1 SCOOP 2.95 / 2 SCOOPS 4.50 / 3 SCOOPS 6.50

### OUR ARTISAN STONEBAKED 12"

# PIZZA

- MARGHERITA** v 9.95  
Tomato passata, mozzarella, cherry tomatoes, basil, oregano, extra virgin olive oil
- PICCANTE** 13.50  
Tomato passata, mozzarella, pepperoni salame, olives, chilli pepper, oregano, extra virgin olive oil
- VEGETALE** v 12.95  
Tomato passata, mozzarella, mixed peppers, aubergines and zucchini, oregano, extra virgin olive oil
- PARMA** 14.95  
Tomato passata, mozzarella, cherry tomatoes, Parma ham, rocket salad, Parmigiano shavings, extra virgin olive oil
- CAPRICCIOSA** 14.95  
Tomato passata, mozzarella, Italian cooked ham, mushrooms, black olives, basil, oregano, extra virgin olive oil
- SICILIA** 14.95  
Tomato passata, mozzarella, anchovies, tuna chunks, red onion, basil, extra virgin olive oil
- 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, semi dried tomatoes, grated Parmigiano, e.v.o.
- PASTA BOSCO** 12.50  
Fresh cream, chestnut mushrooms, minced Italian sausage meat with sea salt, black pepper and fennel, rosemary butter, grated Parmigiano and a splash of white wine
- 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** 13.95  
Our home made ragù with egg pappardelle pasta, grated Parmigiano cheese and a touch of parsley

## START WITH...

- v **GARLIC FOCACCIA** 4.95
- v **GARLIC FOCACCIA WITH CHEESE AND BALSAMIC GLAZE** 5.95