

TAPAS MENU

VEGETABLE

Melanzone Parmigiana	4.25
Oven baked slices of aubergine with parmesan and a tomato sauce	
Mozzarella	4.25
Deep fried breaded mozzarella fingers served with tomato sauce	
Vegetali Al Forno	4.25
Oven baked vegetables with parmesan cheese	
Peperoni	4.25
Roasted red pepper, stuffed with mozzarella and a spicy tomato sauce	
Arancini Di Riso	3.65
Deep fried breaded balls of rice and peas	
Houmous	3.40
Served with celery & carrots	
Cortilla	3.50
Potato and onion omelette	
Patas Bravas	3.40
Fried potato with a spicy tomato sauce	
Aparagi	4.65
Fresh asparagus, oven baked with parmesan	
Zucchini	3.50
Sautéed courgette with eggs	
Verdure Alla Griglia	4.40
Grilled marinated aubergines, red onions, courgette and roasted pepper	

SEAFOOD

Gambas Pil Pil	5.75
Prawns cooked with garlic and hot chili sauce	
Scallops	5.95
Golden scallops cooked with bacon & lemon	
Calamari Fritti	4.50
Deep fried squid	
Calamari Sottantina	4.75
Squid, stir-fried with peas and a tomato sauce	
Sardine	3.95
Deep fried sardines	
Cortino	3.95
Fishcakes, served with balsamic dressing	
King Prawns	5.75
With onion & mixed peppers	
Smoked Salmon	5.95
Scottish smoked salmon stuffed with mascarpone cheese	
Mussels	4.50
Mussels sautéed with chorizo sausage	
Mixed Seafood	5.50
Stir-fried with asparagus & cherry tomatoes	
Acciughe	3.95
Stir-fried with asparagus & cherry tomatoes	
Marinated Fillet of anchovies	4.50
Cozze Alla Crema	
Mussels sautéed with garlic, parsley & cream	

DESSERTS

Sticky Toffee Pudding	4.95
Classic pudding, served with vanilla ice cream	
Torta Di Mele	4.50
Hot apple pie, served with cream or ice cream	
Torta Della Casa	4.50
Chocolate gâteau, served hot or cold, with whipped cream or ice cream	
Pro-iteroles	4.50
Served with whipped cream or vanilla ice cream	
Macedonia Di Frutta	4.50
Fresh fruit salad served with whipped cream or vanilla ice cream	
Tiramisu	4.95
Traditionally home-made	
Panna Cotta	4.50
Served with whipped cream or vanilla ice cream	
Cheese Board	5.75
Gorgonzola, faveglio, pecorino and parmigiano - served with walnuts, spicy pear chutney and biscuits	

MEAT

Beef Meat Balls	4.25
In a chili tomato sauce	
Crochette Di Pollo	4.40
With a roasted garlic mayonnaise	
Chorizo	4.25
Oven baked with a red wine sauce	
Polpetta Di Agnello	4.25
Served with potato and white bean	
Alette Di Pollo	3.95
Marinated chicken wings with paprika, lemon & ginger	
Carpaccio	4.95
Finely sliced fillet of beef, served with rocket, parmesan & truffle oil	
Pollo Funghi Crema	4.95
Strips of chicken cooked in a cream and mushroom sauce	
Salsiccia e Fagioli	4.65
Fresh Italian sausage cooled with fagioli beans in a spicy tomato sauce	
Fegatini Di Pollo	4.25
Pan-fried chicken livers, cooled with pancetta & a marala sauce	
Scaloppine Di Maiale	4.95
Escalops of pork loin topped with ham and mozzarella in a white wine sauce	
Maiale Al Mele	4.95
Escalops of pork loin cooked with mustard and honey	
Garlic Chicken	4.50
Strips of fried chicken, served with a garlic mayonnaise	
Flamenco Eggs	4.95
With chorizo, mixed peppers & a tomato sauce	
Spizzatino	4.95
Real steaks, slowly cooked in a tomato & potato sauce	

PIZZETTE

Small home-made pizzas. Choose from:	
Margherita	3.95
Tomato & mozzarella cheese	
Cardinale	4.45
Tomato, mozzarella, ham & mushrooms	
Dolcelatte	4.95
Tomato, mozzarella, dolcelatte cheese, bacon and spinach	
Rucola	4.95
Tomato, mozzarella, grilled veg, rocket & balsamic dressing	
Piccante	4.75
Tomato, mozzarella, chorizo & spicy chicken	
Romana	4.75
Tomato, mozzarella, fresh Italian sausage & roasted peppers	

ICE CREAM DESSERTS

After Eight	5.50
Stracciatella and mint chocolate chip ice cream with cream de menthe, mint crunch. Topped with chocolate sauce and whipped cream	
Banana Split	5.25
Vanilla, chocolate & strawberry ice cream, banana, whipped cream and chocolate sauce	
Lemon or Green Apple Sorbet	4.50
Gin & Tonic Sorbet	4.95
Homemade Ice Cream	
1 Scoop	1.75
2 Scoops	3.50
3 Scoops	4.95
Vanilla, chocolate, hazelnut, strawberry, mint chocolate, stracciatella, mango yoghurt, pistachio, banoffee, mascarpone & strawberry	
Knickbocker Glory	5.25
Mascarpone & strawberry, vanilla and mango yoghurt ice cream, amaretto biscuits, mixed fresh fruit, strawberry sauce - finished with whipped cream	
Coppa Meringata	5.50
Vanilla and mocha ice cream, meringue drops, bûche, caramel sauce and whipped cream	

OUR SPECIALITIES

Crapes	7.95
Oven baked gluten free crapes filled with vegetables in a tomato cream sauce	
Tagliata Di Manzo	17.50
1oz prime Scottish sirloin steaks chargrilled, served sliced on a bed of rocket with parmesan shavings and a balsamic sauce	
Misto Di Pesce	16.50
Fresh fish and shellfish, with julienne carrots & courgettes served with chips & tartare sauce	
Lamb Shank	15.95
Scottish braised lamb shanks in our chef's special sauce	
Quadrotti	10.50
Gorgonzola and walnut filled pasta, cooked with a julienne of vegetables	
Branzino Al Cartoccio	15.95
Sea Bass, oven baked with garlic, white wine & lemon juice	
Tagliano	14.95
Pheasant breast, stuffed with fresh Italian sausage, wrapped in bacon and cooked in a red wine sauce	

PAELLA

Please note that paella dishes serve a minimum of 2 people. Minimum waiting time of 20 minutes for the dish to be cooked.

	Price per person
Paela Hispaniola	11.45
With bacon, chicken, chorizo, ling prawn, squid, mussels, red pepper, peas, onion and a touch of saffron	
Vegetarian Paella	9.90
With white beans, tomato, aubergine, mixed peppers, artichoke, onion, garlic and a touch of saffron	
Chicken Paella	10.50
With chorizo, red pepper, sundried tomatoes, green olives, onion and a hint of saffron	
Seafood Paella	10.90
With cod, squid, ling prawn, mussels, red pepper, tomato, peas and paprika	

SIDE DISHES

Marinated Olives	2.85
Garlic Bread	2.85
Focaccia Olive Oil & Rosemary	4.20
Mixed Leaf Salad	3.20
Basmati rice	1.95
Chips	2.95

COFFEE / TEA

Espresso	1.80
Americano	1.95
White Coffee	1.95
Cappuccino	2.20
Caffè Latte	2.25
Caffè D'orzo (Barley Coffee)	2.10
Hot chocolates	2.25
Italian hot chocolate	2.50
Mocha with cream	2.50
Double Espresso	2.60
Espresso Corretto	2.95
Liqueur Coffees	4.95
Freshly brewed black coffee with a shot of Liqueur, brown sugar and topped with a thick layer of fresh cream. Choose from:	
Scottish whisky, Irish Whiskey, Brandy, C&A Martell, Dark Rum, Amaretto, Strega, Drambuie, Sambuca or Baileys	
Pot of Tea	1.75
Herbal/Fruit Teas	1.75
* Soyia milk available	
* Decaffeinated coffee available	