

ANTIPASTI

BRUSCHETTA CON POMODORINI VG

Classic bruschetta with Isle of Wight confit cherry tomatoes, topped with basil pesto

BURRATA CON FUNGHETTI SELVATICI GF | V

Burrata from Puglia, served with pickled wild mushrooms, curly endive and balsamic vinegar pearls

CAPONATA DI MELANZANE VG

Fried aubergine cooked with onion, celery, olives and capers in a mild sweet and sour tomato sauce, served with a sourdough garlic crouton

GAMBERONI IN TEMPURA

King prawns and Romanesco cauliflower in a light and crispy tempura, served with homemade garlic mayonnaise

COZZE AL TREBBIANO E ROSMARINO GF

Steamed Shetland mussels with Trebbiano wine, garlic, chili, rosemary and butter sauce

PIATTO PRINCIPALE

STRASCINATI AL CAPULIATO V | VG ON REQUEST

Fresh short pasta tossed in a sauce of sun-dried tomatoes, almonds, garlic and basil, topped with whipped fresh ricotta

RIGATONI AL RAGÙ

Our signature Ragù, made with braised Scottish beef and pork in Merlot wine and fresh aromatic herbs

TAGLIATA DI MANZO CON PATATE DAUPHINOISE GF

Pan fried Scottish ribeye steak, served with dauphinoise potatoes (Green peppercorn sauce - £4 supplement)

GUANCIA DI MANZO AL MERLOT GF

Scottish beef cheek braised in Merlot wine and herbs, served with creamy mash potato, sautéed mushrooms and pickled red onions

NASELLO ALL'ACQUA PAZZA GF

Pan fried hake fillet served on stewed red onions with cherry tomatoes, olives, capers, garlic, chilli and white wine

DOLCI

TIRAMISU V

An Italian favourite, you know it

PANNA COTTA AI FRUTTI DI BOSCO GF

Vanilla panna cotta served with wild berry compote

CROSTATA AL CIOCCOLATO ED ARANCIA GF | VG

Vegan and gluten free tart with orange flavored chocolate ganache

TORTINO GIANDUIA GF | V

Chocolate and hazelnut cake served with sweet ricotta and blueberries

SELEZIONE DI FORMAGGI

Finest selection of Italian cheese, served with chutney, mulled figs, oatcakes and walnuts

