

A LA CARTE

summer season

STARTERS

Soup of the day 5.95 (V) (GF available)
Homemade bread

Bruschetta classica 5.95 (V)
Fresh tomatoes, basil leaves

Ratatouille 6.95 (V, Ve/Gf available)
Mixed roasted vegetables, cherry tomatoes, homemade bread, basil

Prosciutto e melone 10 (GF)
Parma ham aged 18 months and Cantaloupe melon

Gamberoni piccanti 11.95 (GF)
Pan-fried king prawns with fresh tomato, garlic & chilli, homemade bread

Homemade bread basket 5.95 (V)
Olive oil, balsamic vinegar, hummus & tzatziki

Honey-drizzled beetroot & goats cheese stacks 9
Homemade bread, balsamic vinegar (GF available)

Scallops 11.95 (GF)
Cauliflower purée, vin Blanc sauce, caviar

Prawn & avocado cocktail salad 8.95 (GF available)
Tomato mayo infused with brandy, homemade bread

Crispy calamari 8.50
Tartare sauce

Carpaccio 10.95 (GF)
Seasoned fillet of beef, rocket, Parmesan shavings, lemon

Scottish mussels 9.50 (GF available)
Cherry tomatoes, garlic, white wine, homemade bread

Caprese salad 7.50 (V) (GF)
Fresh tomatoes, Buffalo mozzarella, fresh basil

SHARING PLATTERS

Fish platter 25
Scallops, calamari, king prawns, whitebait, mussels, chef's choice of fish, homemade bread

Antipasto Italiano 19.95
Traditional Italian cured meats, mixed selection of cheese, black olives, sun dried tomatoes, homemade bread

PASTA/RISOTTO

Spaghetti alla Norma 11.95 (V/ Ve/gf option available)
Aubergine, cherry tomatoes, Parmesan

Penne alla Fiorentina 17
Chicken, mushrooms, mix peppers, Alfredo sauce

Linguine alla Marinara 18.95
Clams, mussels, king prawns, octopus, langoustine, white wine

Homemade Tagliatelle alla Polpa di Granchio 18.95
White crab meat, cherry tomatoes, white wine sauce

Homemade Tagliatelle Chocolate Ragu 21
Beef ragu with Italian chocolate, Parmesan
(Tagliatelle freshly made in-house daily!)

Truffle Porcini mushroom risotto 17.95 (GF)
Garlic, white wine, truffle oil, Parmesan crisp, gold flakes

Risotto alla Marinara 18.95 (GF)
Clams, mussels, king prawns, octopus, langoustine, white wine

Homemade gnocchi alla Sorrentina (V/ Ve/gf option available) 13.95
Tomato sauce, Fior di Latte mozzarella, fresh basil, Parmesan
(GF pasta available – please check with your server)

CHARGRILLED MEAT/FISH

28 days aged Aberdeen Angus Fillet steak
(300g) 31.95

Chipped potatoes

28 days aged Aberdeen Angus Rib-eye steak
(280g) 28.50

Chipped potatoes

28 days aged Aberdeen Angus Sirloin steak
(280g) 26

Chipped potatoes

Chargrilled pork chop 16.50 (GF)

Oven roasted baby potatoes, Sauce vierge

Roast rump of lamb 19.95 (GF)

Oven roasted baby potatoes, herb sauce

Chargrilled chicken souvlaki 19.95

Two skewers of marinated chicken, Chipped potatoes, tzatziki

House special mixed grill 130

Fillet, sirloin, rib-eye, rump steak, lamb chops, chicken skewers, pork chops, chipped potatoes & a choice of two sauces

Pan-fried sea bass fillet 17.50 (GF)

Grilled asparagus, spinach, vin blanc sauce

Lightly spiced monkfish 21.95 (GF)

Aubergine puree, mixed peppers, saffron sauce

Pan-fried fillet of salmon 17.50 (GF)

Buttered spinach, king prawns, vin blanc sauce

SAUCES

Peppercorn

Blue cheese (GF)

Red wine jus (GF)

Béarnaise (GF)

2.95

SIDES

Garlic & chilli tenderstem broccoli 4.95 (GF)

Truffle and Parmesan cheese chips 4.95

House mixed salad 3.95 (GF)

Roasted Mediterranean vegetables 3.95 (GF)

Oven baked rosemary & garlic baby
potatoes 3.95 (GF)

Sautéed garlic & chilli green beans 3.95 (GF)

Chipped potatoes 3.95

Mashed potatoes 3.95 (GF)