





bruschetta (v/ve) £7.95 toasted, homemade sourdough; with diced, vine-ripened tomatoes, basil, garlic + olive oil £8.75 bruschetta ai funghi (v) toasted, homemade sourdough; with mushrooms slowly cooked in garlic. a dash of cream, wine + olive oil £8.75 panzanella flaked tuna, with red onion + olive oil; served on homemade toasted sourdough £8.65 zuppa del giorno (v/ve) soup of the day, served with chunky toasted sourdough croutons £8.95 caprese (v) sliced mozzarella, fresh tomatoes + basil; dressed with our light basil oil arancini balls (v) £8.65 bite-size risotto + mozzarella balls; served with spicy arrabbiata dipping sauce choose from either: - tomato • salami • ndjua or mushroom + gorgonzola verdure miste (v/ve) £9.95 roasted courgettes, oyster mushrooms, aubergines + red peppers; dressed with olive oil + fresh mint - served chilled £9.95 carpaccio thinly sliced beef, cured in red wine; served on rocket, with an olive oil dressing £10.75 chicken liver salad pan fried with onions + balsamic glaze; served on a bed of salad leaves £11.95 insalata di mare squid, octopus + cuttlefish marinated in olive oil, garlic and lemon; served chilled £12.95 antipasto italiano selection of thinly slices of italian cured meats, pecorino cheese, pickled vegetables; toasted ciabata £13.95 cozze alla marinara fresh mussels cooked in white wine or white wine and tomato sauce; chilli optional

pinsa romana (for two people)

roman-style, light airy flatbread

parma ham, buffalo mozzarella, fresh tomato + basil, served on a



£15.95



all dishes are served with sautéed potatoes

pollo al vino

£17.95

tender chicken breast with white wine, onion, cream + mushrooms

pollo alla romana

£17.95

tender chicken breast with a red pepper, onion, tomato + chilli sauce

bistecca di manzo alla griglia

£28.75

rib-eye steak, served with fresh wilted rocket, parmigiano shavings + a balsamic glaze

filetto alla griglia

£29.95

fillet of beef, grilled to your taste; served with a wedge of lemon or with a wild mushrooms + white wine sauce (+£2.00)

salsiccia alla griglia

£21.95

grilled napoli sausage and pork belly; served with grilled wild mushrooms

pollo alla milanese

£17.95

chicken in breadcrumbs, pan fried + dusted with parmigiana

fegato alla veneziana

£17.95

calf livers, pan fried with onions, sage + balsamic glaze

vitello alla griglia

£22.75

grilled veal chops on wild rocket, with a balsamic glaze

vitello alla milanese

£22.75

veal in breadcrumbs, pan fried + dusted with parmigiana

agnello alla griglia

£24.95

grilled french trimmed lamb chops, with a fresh rosemary sauce

arrosticini

£22.25

grilled lamb + seasonal venison skewers on rocket + fennel salad, with a mint + garlic dip

FISH

our fish + our shellfish is all sourced from fishing villages on the southwest coast and in north scotland

cozze marsigliese

£23.25

fresh mussels with garlic, white wine or fresh tomato sauce

pesce spada ai funghi

£22.75

swordfish steak, pan-fried with wild mushrooms + white wine; served with sautéed potatoes

tonno alla calabrese

£22.75

tuna steak, pan fried with roasted peppers + capers; served with sautéed potatoes

orata al cartoccio

£22.75

sea bream steamed with white wine, cherry tomatoes + mixed herbs; served with sautéed potatoes

spigola alla griglia

£22.75

grilled fillet of sea bass with sun dried tomatoes and basil oil dressing; served with sautéed potatoes

filetto di merluzzo al forno

£22.7

baked cod loin with basil sauce; served with sautéed potatoes

zuppa del pescatore

£24.95

mixed fish, fresh mussels, clams, king prawns + squid in a white wine, garlic + tomato sauce; served with toasted sourdough

fresh grilled half or whole lobster £35/£50

served with italian style salad

PASTA

spaghetti bolognese

£14.50

with minced beef in a traditional tomato sauce

penne arrabbiata (v/ve)

£14.25

with a rich tomato, spicy sauce

ravioli (v)

£14.95

pasta parcels, filled with spinach + ricotta; served in a tomato + basil sauce OR with butter, fresh sage + parmigiana

trofie al ligure

£19.95

slim twists of pasta, mixed with diced tuna steak, pesto + roasted cherry tomatoes

pappardelle al cinghiale

£22.25

tender wild boar in our rich tomato ragu, with pappardelle pasta

carbonara

£14.95

cooked the Italian way; an egg based sauce + crispy pancetta, served with pecorino cheese

ai funghi (v)

£14.95

wild porcini + oyster mushrooms, in garlic olive oil, chilli + white wine sauce

penne boscaiola

with peas, ham, cream

£14.75

mushrooms

lasagna

£15.75

baked layers of pasta with beef ragu, bechamel sauce + mozzarella

vegetable lasagna (v)

£15.25

baked layers of pasta with broccoli, French beans pesto sauce

parmigiana (v)

£15.25

baked layers of aubergine, tomato + parmesan

alla campidanese

£15.95

crumbled napoli sausage with onions + garlic, in a rich tomato sauce

alle vongole

£17.75

clams with garlic + white wine or white wine + a light tomato sauce. (chilli optional)

alla pescatora

£18.95

fresh mussels, clams, + mixed seafood in a rich tomato sauce

linguine ai gamberoni

£16.95

juicy king prawns with garlic + white wine, roasted cherry tomatoes, in a rich tomato sauce. (chilli optional)

RICE, GNOCCHI + SALAD

polpette di manzo

£14.75

homemade beef meatballs with fresh vegetables in a rich tomato sauce; served with rice

ossobucco

£21.25

oven-baked shin of veal in a garlic + white wine; served with arborio rice

risotto allo scoglio

£14.95

served with mussels, clams + mixed seafood with a fresh tomato sauce

gnocchi(v/ve)

£14.95

risotto alla montanara (v)

£14.95

slow cooked wild mushrooms with white wine and cream

hearty warm salad

£14.75

roasted peppers, baby onions, sweet potato + young spinach, tomato, cucumber, served with bulgur wheat, chickpeas, lemon zest + olive oil. topped with either:-

- chicken + feta
- halloumi
- portobello mushroom



PIZZA

- RET NALLABLE			
margherita (v) with mozzarella, tomato + fresh basil	£12.95	roma mozzarella, tomato sauce, artichoke + pancetta	£13.95
		porcini	£13.95
pepperoni	£13.85	mozzarella, tomato sauce, italian ham + porcini m	ushroom 🎤
mozarella, tomato + spicy pepperoni		J	01
funghi (v) mozzarella, tomato + mushrooms	£13.85	diavola mozzarella, tomato sauce, pepperoni, garlic, chilli olives	+ black
bianca (v) /bianca plus	£13.95	americana mozzarella, tomato sauce, pepperoni, roasted + sv	£13.95
mozzarella, onion + chilli/+ pancetta		peppers	veet (
		casareccia (v)	£13.95
cagliari	£13.95	with mozzarella. tomato, spinach, mushrooms oni	
tomato, mozzarella, napoli. sausage, with		peppers + garlic	· ,
chilli + pecorino cheese		capricciosa	£14 . 25
napoli	£13.95	mozzarella, tomato sauce, mushrooms, ham + oliv	
tomato sauce base capers, black olives +		topped with egg	
anchovy (mozzarella optional)		san daniele	£13.95
fiorentina	£13.95	mozzarella, tomato sauce, rocket, parma ham	
mozzarella, tomato sauce, spinach, black	9T0•00	+ parmesan flakes	
olives parmesan, topped with egg		trecolori	£14.25
		tomato + basil sauce, rocket, cherry tomatoes buf	falo
hawaiian	£13.95	mozzarella, parma ham + parmesan flakes	
mozzarella, tomato sauce, pineapple + ham	l	The DIY (create your own)	£14.95
prosciutto	£13.95	choose four of any of our toppings	27.400
mozzarella, tomato sauce + ham		pepperoni • pancetta • parma ham • ham	
		black olives • sweet peppers • rocket • mushrooms	S
rosa	£13.95	artichoke • pineapple • pecorino cheese • capers	
mozzarella, tomato sauce, ham + mushroo	[1]	napoli sausage	
pancetta	£13.95		
mozzarella, tomato sauce, onion, chilli			
+ pancetta	GTD.		
	SID	EO C	
fresh green vegetables	£5.95	zucchine fritte	£6.25
choose from asparagus + tender brocc	oli, or French	courgette chunks fried in batter	
beans served cold with lemon + olive of	il or pan-fried,	insalata verde	0E 7E
with chilli + garlic			£5.75
verdure alla griglia	£5 . 95	mixed leafs, cucumber + green peppers	
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patate
sautéed potatoes

pesto + parmesean fries
double fried chips
garlic focaccia bread
garlic mozzarella focaccia bread

grilled Mediterranean vegetables



£5.95

£7.75



£5.75

£5.75

mixed salad leaves with tomato + cucumber + onion



insalata di pomodoro

ruccola e pomodoro

tomatoes, red onions, olive oil + basil