

PANE

BREADS

OLIVE Miste (V) A selection of marinated olives	2	PANE E OLIO (V) Italian bread served with extra virgin olive oil	3
CROSTINI Misti A trio of toasted Italian breads individually topped with confit bean salad; sautéed mixed mushrooms, creamy Marsala sauce & tomato, red onion & parsley	10	STONE-BAKED FOCACCIA (V) Rosemary & sea salt Tomato, red onion & basil	4 6

ANTIPASTI

STARTERS

ZUPPA del giorno (v) Freshly prepared soup of the day with crusty bread	5	CROSTINI ai funghi di bosco (V) Sautéed woodland mushrooms in a creamy Marsala & cream sauce on toasted Italian bread	6
CARPACCIO con rucola Scotch beef carpaccio with a confit bean salad, rocket & shaved Grana Padano	9	GAMBERONI con pancetta Sautéed king prawns with garlic, smoked pancetta, white wine & butter gratinéed with a herb & citrus crumb	9
CALAMARI alla Siciliana Tender baby squid tempura with lemon & cracked black pepper with citrus aioli	7	COZZE al vapore Shetland mussels steamed with white wine, garlic & parsley in a rich tomato sauce with toasted focaccia	7
INVOLTINI con `Nduja A filo parcel filled with chicken, mushrooms, mozzarella & crumbled spicy `Nduja sausage with a spicy tomato dressing	7	INSALATA Barolo (V) Baby spinach, pomegranate, Feta, grilled baby artichokes, roasted red peppers, chickpeas & quinoa with a honey & grain mustard dressing	6
GAMBERONI Marie Rose King prawns in a Marie Rose sauce on Cos lettuce with home-made Italian sun-dried tomato crisp bread	7	CAPRESE con peperoni (V) The classic Italian salad of buffalo mozzarella, vine ripened heirloom, cherry & plum tomatoes, roasted red peppers, rocket & basil oil	8
PARFAIT di pollo Home-made chicken liver parfait with sweet pear conserve served with toast	7		

TO SHARE

ANTIPASTO Barolo (serves 2-3) Wild boar salami, San Daniele Parma ham, Mortadella, bresaola & Italian cheese served with marinated & grilled vegetables, olives & stone-baked focaccia	17	GRANDE FRITTO Misto (serves 2-3) Tempura king prawns, calamari & white fish, courgettes & red peppers served with aioli & a spicy red pepper dressing	18
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GRILL NIGHT

EVERY WEDNESDAY

PRIME SCOTTISH CUTS FROM THE GRILL
SERVED FOR 2 WITH HAND CUT CHIPS
AND A BOTTLE OF HOUSE WINE

ALL OUR STEAKS ARE 21 DAY DRY AGED

CHOOSE FROM:

HANDMADE
BURGER

£30

80Z
RUMP

£40

MIXED
GRILL

£45

80Z
SIRLOIN

£50

80Z
FILLET

£60

160Z
CHATEAUBRIAND

£70

SURF & TURF

ADD A SKEWER OF JUMBO KING PRAWNS GRILLED
WITH GARLIC AND PAPRIKA BUTTER TO YOUR MEAL

8

STEAK SAUCES

CHOOSE FROM: RED WINE JUS, MUSHROOM &
MARSALA, BÉARNAISE, CREAMY PEPPERCORN & BRANDY

2

SIDES

MINTED BROAD BEANS WITH GARLIC & PANCETTA

3

BAROLO HOUSE SALAD

4

HONEY GLAZED VEGETABLES

3

ROASTED GARLIC MUSHROOMS

3

ROCKET & GRANA PADANO SALAD

3