

# Graduation Menu

3 COURSES FROM £23.95

subject to minor changes

## Starters

### ZUPPA del giorno

Home-made soup of the day served with fresh bread

### FAGIOLI e pasta

Freshly made Piedmont borlotti bean soup with smoked pancetta, pasta and fresh bread

### INSALATA Marie Rose

A cocktail of king prawns in a vodka scented Marie Rose sauce with honeydew melon on Cos lettuce served with toasted bread

### PARFAIT di pollo

Home-made chicken liver parfait served with a sweet pear conserve and toasted bread

### OLIVE MISTE e pane (V)

A selection of marinated olives, Italian breads, olive oil and balsamic vinegar

### BRUSCHETTA rustica (V)

Firm Italian bread with chopped cherry tomatoes, red onion, fresh basil, garlic, olive oil and a balsamic dressing

### CALAMARI alla Siciliana

Tender baby squid tempura with lemon and black pepper served with citrus aioli

## Dessert

### TIRAMISU classico

Classic mascarpone and coffee tiramisù with chocolate sauce

### BAROLO sundae

Vanilla, chocolate and toffee ice cream sundae with crushed meringue, whipped cream and fruits of the forest

### FORMAGGI misti

A selection of the finest Italian cheese with grapes, assorted biscuits and celery (Supplement £3)

## Main Dishes

### POLLO alla griglia

Chargrilled chicken breast, Hollandaise sauce, rosemary garlic potatoes & steamed broccoli

### PIZZA verdure miste (V)

A hand-stretched pizza with San Marzano tomato sauce, mozzarella and roasted Mediterranean vegetables, stone-baked and topped with fresh basil and a drizzle of chilli oil

### POLLO Milanese

Pan fried chicken escalope breaded in lemon Grana Padano and breadcrumb gremolata served with fresh egg spaghetti in our home-made rich tomato and basil sauce

### RAVIOLI di zucca (V)

Pillows of fresh pasta filled with butternut squash served with a butter, sage and white wine sauce with cherry tomatoes

### AGNELLO al vino rosso

Roast rump of Perthshire lamb served with creamy mash, chilli and garlic spinach and a rich red wine jus. Served pink jus. Served pink (Supplement £5)

### SALMONE alla griglia

Grilled fillet of Scottish salmon served with saffron potatoes, spiced broccoli and home-made Hollandaise sauce

### RIGATONI con 'Nduja

Large ribbed egg pasta tubes with crumbled spicy 'Nduja sausage with red onion & roasted red peppers in our rich tomato & basil sauce with just a touch of cream

### RISOTTO Primavera (V)

Arborio risotto rice cooked with roasted red peppers, garden peas and mascarpone cheese