



LUNCH AND EARLY DINNER

2 Courses £14.95 | 3 Courses £17.95

Available Mon – Thur 12 till 7 / Fri – Sat 12 till 6

PASTA e fagioli

Traditional Piedmont pasta, pancetta and borlotti bean soup served with fresh bread

ZUPPA del giorno (v)

Home-made soup of the day served with fresh bread

OLIVE e pane (v)

A selection of marinated Cerignola olives served with fresh bread

PARFAIT di pollo

Home-made chicken liver parfait served with pear chutney & Scottish oatcakes

INVOLTINO di salmone

Filo parcel filled with salmon, broccoli and leeks served with Hollandaise sauce

CROSTINI alla boscaiola

Toasted bread topped with sautéed woodland mushrooms, ricotta, herb oil and rucola

RISOTTO ai frutti di mare

Arborio risotto rice with Shetland mussels and clams, mascarpone, lemon & chives

RIGATONI con 'Nduja

Fresh egg rigatoni served with a rich tomato and basil sauce with spicy 'Nduja sausage, roasted red peppers & a splash of cream

PIZZA rucola e bresaola

A hand-stretched pizza with San Marzano tomato sauce and mozzarella, Bresaola and chilli peppers, stone-baked and topped with fresh rocket

PENNE con funghi

Penne pasta served with sautéed woodland mushrooms, steamed broccoli, truffle oil and tarragon in a cream sauce

FILETTO di orata

Grilled fillet of sea bream served with Lyonnaise potatoes, seared asparagus and a lemon & white wine reduction

POLLO alla Milanese

A lemon and Grana Padano breaded breast of chicken, pan-fried and served with a San Marzano tomato and basil sauce with fresh egg linguine

PIZZA alla Siciliana (v)

A hand-stretched pizza with San Marzano tomato sauce, mozzarella and ricotta, marinated and grilled aubergine and cherry tomatoes, stone-baked & topped with baby spinach

BRASATO di manzo

Braised beef cheeks and root vegetables in a rosemary, red wine & potato cassoulet

(Supplement £2)

PANNA COTTA al pistacchio

White chocolate panna cotta with a dark chocolate & pistachio crumble

TORTINO di formaggio

Vanilla cheesecake served with a raspberry coulis & fruits of the forest compote

FORMAGGI Misti

A selection of fine Italian cheese served with Scottish oatcakes and honey

(Supplement £3)