



Easter Menu



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

ARROSTO di Manzo

Roasted sirloin of beef served with Yorkshire pudding, duck fat roast potatoes, honey roasted vegetables and a rich red wine jus

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

3 COURSES FROM £22.95