

## MENU MONFALETTO

### STARTERS

#### **FAGIOLI** e Pasta

Freshly made Borlotti bean soup with smoked pancetta, pasta and crusty Italian bread

#### **CARPACCIO** con rucola

Scotch beef carpaccio with a confit bean salad, rocket and shaved Grana Padano

#### **INSALATA** Barolo (V)

Our house salad of baby spinach, pomegranate, Feta, grilled baby artichokes, roasted red peppers, chickpeas and quinoa with a honey and grain mustard dressing

#### **GAMBERONI** con pancetta

Sautéed king prawns with garlic, smoked pancetta, white wine and butter

#### **CAPRESE** con peperoni (V)

The classic Italian salad of buffalo mozzarella, vine ripened tomatoes, roasted red peppers and basil oil

#### **PARFAIT** di pollo con crostini

Our own chicken liver parfait with homemade sweet pear conserve served with toasted Italian bread

### MAIN DISHES

#### **POLLO** e pancetta

Grilled breast of chicken and pancetta crisp with a lemon and chive sauce served with herb roasted potatoes and honey glazed vegetables

#### **AGNELLO** al vino rosso

Roast rump of Perthshire lamb served with celeriac mash, chilli and garlic spinach and a red wine jus. Served pink

#### **MERLUZZO** ai ferri

Grilled fillet of cod served with saffron new potatoes, sautéed mixed mushrooms and spinach topped with warm sauce vierge

#### **PIZZA VERDURE MISTE** (V)

Mediterranean roasted vegetables, mozzarella and fresh basil with a drizzle of chilli oil

#### **PIZZA SALAMI** con salsiccia e mascarpone

Spicy salami, ground Italian sausage, sun-dried tomatoes and mascarpone cheese

#### **RISOTTO** con gamberoni

A lemon and white wine infused king prawn risotto made with spinach, cherry tomatoes, mascarpone cheese and fresh chives.

#### **RAVIOLI** di zucca (V)

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

#### **10oz SIRLOIN/8oz FILLET STEAK**

Prime 10oz sirloin steak or 8oz fillet steak with a Barolo red wine jus, seasonal vegetables and hand cut chips

### DESSERTS

#### **CREMA ALLA VANIGLIA** con biscotti

A rich creamy vanilla brulée served with chocolate crackle top biscuits

#### **TIRAMISU**

Classic mascarpone and coffee tiramisu with chocolate sauce

#### **TORTA** al cioccolato

Rich dark chocolate and praline cheesecake with salted caramel sauce, almond crisp and chocolate crunch

#### **FORMAGGI MISTI** Italiani

A selection of fine Italian cheeses served with grapes, honey, walnuts, celery and Scottish oatcakes.