



Menu Brunello

~£25.95~

Minestrone (v)

Home made vegetable and tomato soup served with crusty bread

Cappesante con Pancetta Griglia

Seared Scottish king scallops served with grilled pancetta ham with a sunblushed tomato dressing

Antipasto Misto

Our signature dish – a fine selection of Italian cured meats, marinated vegetables and buffalo mozzarella

Insalata Caprese (v)

Sliced buffalo mozzarella, ripe tomatoes, basil leaves and extra virgin olive oil

Parfait di Pollo

Home made chicken liver parfait with apple and thyme chutney, served with toasted crostini

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Pollo con Porcini

Supreme of chicken roasted with porcini mushrooms in a wholegrain mustard sauce with sautéed potatoes

Pennette con Panna e Porcini (v)

Porcini mushrooms in a light cream sauce with parmesan shavings

Nodino di Vitello Sassi

Chargrilled veal cutlet dressed with a lemon and rosemary infused olive oil

Filetto d'Ippoglosso

Grilled fresh fillet of halibut with a lemon butter on a bed of spinach and wild mushrooms

Pizza Verdure Miste (v)

Mixed peppers, aubergine, courgettes and roast cherry tomatoes with Fior di Latte mozzarella

Bistecca alla Griglia

10oz Scottish sirloin served with an Amaroni wine sauce, thick cut chips and sautéed peas

Linguine ai Frutti di Mare

Tiger prawns, scallops, clams, mussels and calamari with olive oil, garlic and parsley in tomato sauce or in bianco

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Semifreddo (v)

Iced chocolate and praline cream

Tortino di Formaggio (v)

Creamy mascarpone honey and ginger cheesecake on a crushed gingernut biscuit base

Tiramisu (v)

Savoiardi sponge fingers soaked in coffee liqueur, layered in a light Marsala and mascarpone Zabaglione cream