



## Lunch & Early Dinner Menu

2 Courses ~ £13.95

3 Courses ~ £16.95

### Minestrone (v)

Traditional vegetable and tomato soup served with crusty bread

### Zuppa de Giorno

Home made soup of the day served with crusty bread

### Cozze Bianco Vapore

Steamed Scottish mussels in a white wine, garlic and parsley sauce

### Antipasto Miste ~ Supplement £3

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

### Bruschetta Rustica (v)

Cherry tomatoes, red onion and fresh basil finished with a balsamic glaze on toasted Italian bread

### Insalata Caprese (v)

Sliced buffalo mozzarella, ripe tomatoes and basil with virgin olive oil

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### Pennette con Panna e Funghi (v)

Mixed mushrooms in a cream sauce and finished with shavings of parmesan

### Pizza Salami Piccante

Spicy salami & red onion

### Pollo con Porcini\*

Roasted breast of chicken with a wholegrain mustard and mushroom sauce served with sautéed potatoes & seasonal vegetables

### Rigatoni con Salsiccia

Crumbled Italian sausage ricotta cheese, tomato and shaved parmesan

### Pizza Verdure Miste (v)

Mixed peppers, aubergine, courgette and cherry tomatoes

### Insalata Sarago

Seabream panfried in paprika & chilli oil on a bed of mixed salad leaves with a tarragon and mint yoghurt dressing

### Bistecca alla pepe ~ Supplement £5

Grilled 10oz Scottish sirloin steak served with thick hand cut chips, seasonal vegetables and a peppercorn sauce

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### Pannacotta con Lamponi (v)

Vanilla pannacotta served with a raspberry compote

### Tortino di Formaggio (v)

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

### Tiramisu Classico (v)

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

*\*Please allow up to 25 minutes cooking time for this dish*

*A 10% service charge will be applied to parties of 8 or more*