

Gluten Free Menu

Starters

Terrine di Pate

Our homemade pate is made with chicken, duck liver, spicy pork meat with onions, garlic, fresh herbs, sherry, blended with cream and served with gluten free bread.

Mussels alla Provinciale £1.95 supp

Mussels cooked in onions, garlic, white wine, black pepper, tomatoes and parsley.

Melone con Frutta (V) or Parma Ham

Served with seasonal fruit and honey.

Minestrone (V)

The classic italian vegetable soup.

Classic Prawn Cocktail

Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves and gluten free bread.

Main Courses

Penne Principessa

Gluten free penne tossed in a sauce made with marinated chicken breast, Parma Ham, salami, white wine, petit pois, fresh tomatoes, garlic and cream.

Seared of Chicken Breast Capri

Sautéed in extra virgin olive oil with a hint of chilli, garlic, basil, white wine and tomato sauce. Served over spinach with baby roast potatoes and saffron rice.

Penne Arrabbiata alla Caprese (V)

Gluten free penne pasta in a spicy tomato sauce and Mozzarella cheese.

Topside of Beef Tuscany Style

Topside of Scottish beef in a sauce made with tomatoes, onions, mushrooms served with fresh vegetables and mash.

Seafood Risotto alla Pescatora

Three varieties of prawns (King, Tiger and North Atlantic), mussels, calamari, sautéed in extra virgin olive oil with garlic, chilli, white wine and fresh herbs.

Dolci – Desserts

Assorted Ice Cream

Italian Ice Cream served with various toppings.

Assorted Continental Cheeseboard

Served with apple slice, nuts, honey and gluten free biscuits.

Dessert of the Day

Please ask your waiter.

Panna Cotta

A classic dessert from Piedmont with vanilla flavoured cream base covered with caramel.

Meringue Delight

Meringue served with summer fruits, ice cream and cream.