

# A La Carte Menu

## Sides – to share between two while you are waiting

<b>Toasted Garlic Bread with Mozzarella</b>	<b>£4.50</b>	~~	<b>Basket of Assorted Italian Bread for 2</b>	<b>£3.00</b>
<b>Focaccia Bread with Sea salt, extra virgin olive oil &amp; Rosemary</b>	<b>£3.50</b>	~~	<b>Garlic Bread</b>	<b>£3.50</b>
	<b>Bowl of Olives for 2</b>		<b>£3.50</b>	
<b>Bruschetta with Parma Ham, Salami, Mascarpone cheese &amp; Olives</b>	<b>3 pieces</b>		<b>£5.95</b>	
Toasted Italian bread topped with Parma Ham and salami, with a hint of garlic & basil.				
	<b>Classic Bruschetta</b>	<b>3 pieces</b>	<b>£5.50</b>	
Chopped vine tomato with a hint of garlic, basil and topped with Mozzarella cheese.				

## Hors d'Oeuvres

<b>Duet of Seasonal Melon</b> <span style="color: green;">✔</span>	<b>£6.50</b>	<b>Slices of Haggis &amp; Black Pudding</b>	<b>£7.95</b>
		(Duet of Scottish delicacy)	
<b>Melon, Parma Ham &amp; Mascarpone Cheese</b>	<b>£8.50</b>	Coated with egg, oats and breaded in breadcrumbs, deep fried and served over a creamy peppercorn sauce. <b>Very Tasty!</b>	
<b>Terrine of Pâté (Smooth Pâté)</b>	<b>£7.50</b>	<b>Mediterranean Antipasto</b> <span style="color: green;">✔</span>	<b>£7.50</b>
Our homemade pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with warm toast and garnished with seasonal leaves.		A selection of roasted peppers, mushrooms, artichokes, sundried tomatoes, zucchini and roasted onions, preserved in olive oil and served with fresh Mozzarella over savoury rice.	
<b>Mussels alla Provinciale</b>	<b>£7.95</b>	<b>Trio of Mushrooms, Mozzarella and Onion Rings</b> <span style="color: green;">✔</span>	<b>£7.95</b>
Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomatoes and parsley. <b>Or Mussels Marinière (No Tomato)</b>		Mushrooms, Mozzarella cubes, onion rings and zucchini dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise.	
<b>Carpaccio Tenderloin of Prime Scottish Beef</b>	<b>£12.50</b>	<b>Classic Italian Antipasto</b>	<b>£8.95</b>
Fine slices of row Tenderloin of beef marinated in lemon juice, extra virgin olive oil, a hint of garlic, served with flakes of Parmesan cheese & rocket salad leaves.		<b>Al "tagliere" (cut by hand) for 2</b>	<b>£16.00</b>
<b>Stuffed Mushrooms</b>	<b>£7.50</b>	A fine, assorted selection of Italian cured meat like Parma ham, Salami, baked ham, Pancetta etc. Garnished with olives and grilled vegetables.	
Deep fried breaded mushrooms stuffed with a blend of cheese and ham and served over salad leaves with garlic mayonnaise.		<b>Scottish Smoked Salmon &amp; Prawns</b>	<b>£9.50</b>
<b>Seafood Riviera Style</b>	<b>£14.50</b>	Served with rocket salad, seafood sauce, lemon wedge and wholemeal bread.	
Scallops, King & Tiger Prawns, Mussels and Calamari sautéed in onions, garlic, white wine, fresh chilli, black peppers and parsley. <i>(Served Hot)</i>		<b>Classic Prawn Cocktail</b>	<b>£7.50</b>
<b>King Prawn &amp; Scampi</b>	<b>£8.50</b>	Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread and lemon wedge.	
Deep fried king prawn & scampi in a tempura batter. Served with tartar sauce over little Gem salad leaves.			

## Soups

<b>Minestrone Soup</b>	<b>£5.50</b>	<b>Pappa al Pomodoro (Spicy Tomato Soup)</b>	<b>£5.50</b>
Traditional Italian vegetable soup.		Thick & tasty soup was once the porridge of Tuscany. Made with tomatoes, fresh basil, leeks, chilli peppers, whole wheat bread, olive oil, salt & pepper.	
<b>Pasta &amp; Fagioli</b>	<b>£5.50</b>	<b>Soup of the Day</b>	<b>£5.50</b>
Classic farmer's soup dish Tuscany style made with potatoes, pasta, onions, celery, carrots, garlic, mixed fresh vegetables, best end cured Italian ham, rosemary, fresh herbs and Borlotti beans. Served with "fettunta" bread on a side dish.		<b>Cream of Vegetable Soup</b> <span style="color: green;">✔</span>	<b>£5.50</b>

## Main Courses

### Seafood Dishes

#### Scallop & King Prawns **£22.50**

Pan fried in extra virgin olive oil, a hint of garlic, freshly ground white pepper, white wine and fresh chilli.  
Served over fine pasta noodle (Tagliolini) & petit pois.

#### Sea Bass **£17.50**

Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, white wine, served with sautéed potatoes, green beans and garnished with seasonal salad.

#### Grilled Fillet of Scottish Salmon **£18.50**

Served with Béarnaise sauce, green beans and roast potatoes.

#### Duet of Fillet of Fish Goujon **£15.50**

(Plaice & Haddock) Dressed in a tempura batter, deep fried and served with fries and tartare sauce.

### Veal Dishes

#### Medallion of Veal Fillet alla Milanese **£18.50**

Escalope of Veal dressed in breadcrumbs, pan-fried and served with pasta al pomodoro and baby roast potatoes.

#### Medallion of Veal Fillet alla Crema **£17.50**

Escalope of Veal sautéed in extra virgin olive oil, white wine sauce with mushroom, onion, a hint of garlic, fresh herbs and cream. Served with green beans and sautéed potatoes.

### Chicken Dishes

#### Chicken alla Parmigiana **£15.50**

Escalope of chicken breast dressed in breadcrumbs, pan fried, then topped with a tomato sauce, Parmesan cheese and Mozzarella. Served with roast potatoes and broccoli.

#### Escalope of Chicken Breast in Peppercorn Sauce (Pollo al Pepe) **£15.50**

Sautéed in extra virgin olive oil with white wine, demi-glace and peppercorn sauce and blended with cream.  
Served over boiled rice and broccoli.

#### Chicken Cacciatora - Escalope of Chicken Hunter Style - **£15.50**

Sautéed in extra virgin olive oil with shallots, garlic, wild mushrooms, tomatoes, white wine, fresh herbs, olives (optional). Served with roast potatoes and cauliflower au gratin.

### Beef Dishes

#### Classic Tournedos Rossini 8oz **£35.00**

#### *A Very Special Main Course*

(From The Original Recipe)

Catted from the centre of the fillet of beef, braided and tied around with strips of fatty Pancetta bacon then grilled; cooked medium to medium rare, served over a round slice of toasted Italian bread, topped with our homemade pate, Porcini truffle oil and Madeira sauce.

Fully garnished with sautéed potatoes and cauliflower au gratin.

#### Roasted Scottish Sirloin in a Creamy Pepper Sauce **£22.50**

Baked Sirloin of Beef in a Red wine & demi-glace sauce, with fresh herbs. Served over sautéed potatoes, with Yorkshire pudding & cauliflower au gratin.

#### Scottish Grilled Fillet Steak 8oz -matured 28 days - **£29.50**

Cooked to your choice. Fully garnished with grilled mushrooms, onion rings and gourmet chips.

#### Grilled Scottish Sirloin Steak 10oz -matured 28 days - **£26.50**

Scottish Sirloin steak. Cooked to your choice.  
Fully Garnished with grilled mushrooms, onion rings and gourmet chips.

#### Filet de Beef Stroganoff **£22.50**

Strips of Beef fillet sautéed in butter with onions, mushrooms, red wine, a hint of garlic, mustard, and paprika, flamed with Brandy, blended with demi-glace sauce & cream. Served on a bed of rice.

#### Prime Scottish Fillet of Beef al Pepe Balsamico (Pepper Steak) 8oz **£29.50**

Cooked in a pepper sauce, red wine, demi-glace, Balsamic vinegar and flamed in Brandy.

Fully garnished with sautéed potatoes & cauliflower au gratin.

## The page for the Good-food Lovers



### **Fresh Lobster: ½ Lobster ~ Fully garnished ~ £27.50**

350 grams approx. **Grilled or Thermidor.** Garnished with boiled rice & French beans.

### **Whole Lobster ~ Fully Garnished ~ £55.00 ~ Ideal to share ~**

750 grams approx. **Grilled or Thermidor.** Garnished with boiled rice & French beans.

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### **Grilled Seafood Platter (Chef's Speciality)**

**£28.50 per person \*\*\* For two £55.00 ~ Ideal to share ~**

Grilled scallops, King & Tiger prawns, mussels, single fillet of Sea Bass & fillet of Monkfish, then sautéed in onions, white wine, garlic, black pepper, parsley & saffron rice. **Really Something Very Special!**

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### **Our Special Tuscan Seafood Stew (Cacciucco) Signature Dish ~ Chef's Speciality**

**£28.50 per person \*\*\* For two £55.00 to share**

A Bouillabaisse type of this classic Tuscan seafood dish made with scallops, langoustines, calamari, three different type of prawns, mussels, fillet of monkfish sautéed in finely chopped onions, garlic, fresh herbs, chilli, red wine and plum tomatoes. Served with "Fettunta" bread.



### **Flambé Dishes**

**minimum for two**

**Cooked in the Dining Room at a table near you**

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#### **Linguine ai Gamberoni**

**(Seafood Pasta – shell free) £19.50 per person**

Fine egg pasta noodle tossed in extra virgin olive oil with three varieties of prawns (King, Tiger & North Atlantic) flamed in Brandy, chilli, garlic, white wine, fresh basil, tomato sauce and cream.

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#### **Classic Steak Diane £27.50 per person**

Thin fillet steak sautéed in butter and extra virgin olive oil, flamed in Brandy with onions, mushrooms, red wine, French mustard, freshly ground black pepper, tomato sauce, blended with cream and sprinkled with chives. Served with sautéed potatoes & cauliflower au gratin.

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#### **Chateaubriand £65.00 for Two**

600 grams Fillet Steak (cooked medium rare recommended).

Served with red wine & demiglace sauce.

Fully garnished with grilled mushrooms, market vegetables & sautéed potatoes.



**Important Notice: Please advise our waiting staff on any food allergy you may suffer to prevent such ingredient(s) to contaminate your food. Thank you for your co-operation.**

## *Pasta Dishes*

### **Classic Lasagne al Forno** **£12.50**

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

### **Pasta all' Amatriciana** **£12.50**

Short pasta tossed in extra virgin olive oil with Pancetta (Guanciale), tomato sauce, garlic, fresh herbs, a touch of chilli & Pecorino cheese.

### **Pasta Principessa (Princess)** **£12.50**

Tossed in a sauce made with marinated, grilled fillets of chicken breast, Parma ham, Tuscan salami, white wine, petit pois, fresh tomatoes, garlic, basil and cream.

### **Spaghetti alla Bolognese** **£10.50**

Classic dish made with a special tomato & beef sauce.

### **Linguine alla Marinara** **£15.50**

**(Seafood Pasta – shell free)**

Linguine tossed in extra virgin olive oil with three varieties of prawns (King, Tiger and North Atlantic), flamed in Brandy, chilli, a little garlic, white wine, fresh herbs, tomato and cream sauce.

### **Spaghetti alla Carbonara** **£12.50**

Spaghetti tossed in extra virgin olive oil with garlic, parsley, fresh ground black pepper, Pancetta, egg yolk, Parmesan cheese and cream.

### **Rigatoni delle Casa (House Speciality)** **£12.50**

Short pasta tossed in a tomato sauce with spicy Italian sausage, strips of chicken breast, chorizo, fresh chilli, garlic and fresh basil. **Quite spicy and tasty!**

### **Seafood Risotto alla Pescatora** **£15.50**

Arborio rice tossed in a sauce made with extra virgin olive oil, garlic, chilli pepper, two varieties of prawns, scallops, calamari, mussels, white wine, tomatoes and fresh herbs.

## *Vegetarian Dishes £12.50 each*

### **Crepelle (Crêpe)** V

Baked homemade crêpes filled with spinach & ricotta, topped with a tomato and cream sauce.

### **Risotto all' Ortolana** V

Rice cooked in extra virgin olive oil with vegetable stock, onions, mushrooms, garlic, zucchini, mixed peppers, petit pois, vegetarian Parmesan cheese, fresh herbs and sunflower seeds.

### **Penne all'Arrabbiata** V

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. **Quite Spicy!**

### **Tortelloni della Casa** V

Fresh Pasta parcels filled with spinach & Ricotta cheese, sautéed in extra virgin olive oil, a hint of garlic. vegetarian Parmesan cheese, tomato sauce and basil.

## *Side Orders ~~ Perfect for Sharing*

### *Vegetables*

<b>Broccoli</b>	<b>£3.50</b>
<b>Spinach</b>	<b>£3.50</b>
<b>Asparagus</b>	<b>£3.50</b>
<b>Mushroom Trifolati</b>	<b>£3.50</b>
<b>Italian Mixed Salad</b>	<b>£3.50</b>
<b>Cauliflower au gratin</b>	<b>£3.50</b>
<b>Green Beans</b>	<b>£3.50</b>

### *Potatoes*

<b>Hand cut Chips</b>	<b>£3.00</b>
<b>Gourmet French Fries</b>	<b>£3.00</b>
<b>Sautéed Potatoes</b>	<b>£3.50</b>
<b>Lyonnais Potatoes</b>	<b>£3.50</b>
<b>Gourmet Chips</b>	<b>£3.00</b>

### *Sauces*

<b>Red Wine Sauce</b>	<b>£3.00</b>
<b>Béarnaise Sauce</b>	<b>£3.00</b>
<b>Peppercorn Sauce</b>	<b>£3.00</b>
<b>Arrabbiata Sauce</b>	<b>£3.00</b>
<b>Diane Sauce</b>	<b>£3.00</b>
<b>Garlic Butter Sauce</b>	<b>£3.00</b>
<b>Blue Cheese Sauce (Strong)</b>	<b>£3.50</b>



All our prices are inclusive of VAT but a 10% service charge will be added to all parties of six & over.

## *Desserts    £each*

### **Sticky Toffee Pudding (Chef own recipe)**

Served hot with vanilla ice cream and whipped cream.

### **Meringue Delight**

With ice-cream, summer fruit and whipped cream.

### **Chocolate Fudge Cake**

Served hot with ice cream and whipped cream.

### **Tiramisú**

Classic Italian dessert with Mascarpone semifreddo, sponge finger, coffee & cocoa.

### **Homemade Cheesecake**

Please ask for the flavour available.

### **Torta di Mele (Homemade Apple Pie)**

Served with ice-cream and whipped cream.

### **Assorted Premium Ice Cream**

With café curls & a selection of fruit coulis.

### **Home Made Panna Cotta**

Classic dessert from Piedmont laced with liqueur.

### **Affogato**

Espresso coffee with vanilla ice cream.

### **Classic Crème Brulée**

Vanilla flavour.

### **Lemon Sorbet or Prosecco Sorbet**

### **Assorted Continental Cheeseboard      £8.95**

Served with dry fruit, honey walnuts, pear and oat biscuits.



## *Coffees*

### **Espresso      £2.50**

The classic Italian Coffee, short & intense with a very powerful aroma and aftertaste.

### **Macchiato      £2.50**

Something different. A shot of espresso marked with a little foamed milk.

### **Americano      £2.50**

Hot water topped with double espresso.

### **Cappuccino      £2.75**

A shot of espresso topped with microfoamed milk.

### **Caffè Latte      £2.75**

A shot of espresso topped with hot milk and microfoamed milk.

### **Caffè Mocha      £2.75**

A trio of milk, chocolate and espresso.

### **Extra shot      £0.50p**

### **Flat White      £2.75**

A fuller body (double shot of espresso) version of the caffè latte. Only served in one size.

### **Hot Chocolate      £2.50**

Please tell us how you like it, Skinny or Decaf.

### **Tea      £2.50**

Earl Grey, Flavoured teas.

### *Liqueur Coffee    £5.50*



## *Recommended Dessert Wines*

By the Glass 50 ml

Marsala Superiore D.O.C. Garibaldi 18%	£3.50
Recioto della Valpolicella DOC Classico	£5.50
Vin Santo del Chianti Serelle ~ Ruffino ~	£4.50
Passito di Pantelleria D.O.C. 2005/06	£4.50
Moscato di Pantelleria D.O.C. 2005/06 -Pellegrino -	£4.50

