



Mother's Day Menu

Special All Day Menu
Choose Any 2 Courses £27.50
Add an extra course for £7.50

Two course children's menu (under 12) including a soft drink £14.50
Extra course £5.50

Please Note: If required, you may bring your own highchair. - Thank you

Sitting Arrangements

Menu served all day from 12.30pm and every hour up to 7.30pm last sitting.
(Maximum stay 2 hours for each sitting from the time of the booking)

Antipasti - Starters

Stuffed Mushrooms

Deep fried breaded mushrooms stuffed with a blend of cheese and ham and served over salad leaves with garlic mayonnaise.

Terrine of Pâté (Smooth Pâté)

Made with chicken, duck liver, and served with warm toast, red currant jelly and garnished with seasonal leaves.

Involtini Di Salmone

Smoked salmon filled with prawns in a marie rose sauce served with salad and wholemeal bread.

Arancini

Traditional Italian rice balls filled mozzarella, ham and parmesan, coated in golden crispy breadcrumbs and served with a spicy arrabbiata sauce.

Duet of Seasonal Melon

Soup of the Day

Please ask your server

Classic Italian Antipasto

A fine, assorted selection of Italian cured meat. Garnished with grilled vegetables.

Scallops with Pancetta

Pan fried in extra virgin olive oil with a hint of garlic, freshly ground white pepper and chill. Served over a fine pasta noodle (Tagliolini)

Slices of Haggis and Black Pudding

Coated with egg, oats and breaded in breadcrumbs, deep fried and served over a creamy peppercorn sauce. Very Tasty!

Crostini Con Gamberoni

Tiger prawns served on char-grilled bread with garlic, chilli and cherry tomato.

Minestrone

The classic Italian vegetable soup. Served with a slice of bread.

Sides – to share between two while you are waiting

Toasted Garlic Bread with Mozzarella	£5.95	~~	Basket of Assorted Italian Bread for 2	£4.50
Focaccia Bread with Sea salt, extra virgin olive oil and Rosemary	£4.95	~~	Garlic Bread	£4.95
Bowl of Olives for 2	£4.95			
Bruschetta with Parma Ham, Salami, Mascarpone cheese and Olives	£8.95			
Toasted Italian bread topped with Parma Ham and salami, with a hint of garlic and basil.				
Classic Bruschetta	£7.50			
Chopped vine tomato with a hint of garlic, basil and topped with Mozzarella cheese.				

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.

* Please note: The maximum stay from the time of the booking is two hours*



 GF Denotes Gluten Free Dish

 Denotes Vegetarian Dish

 Denotes Vegan Dish

Secondi Piatti - Main Courses

Seafood Dishes

Sea Bass Piccolo Mondo

Whole filled of Sea Bass grilled with fresh rosemary, garlic, fine fennel, white wine, served over a mould of cream potatoes, green beans and garnished with seasonal salad.

Grilled fillet of Scottish Salmon

Served with Béarnaise sauce, green beans and roast potatoes.

Pasta

Rigatoni delle Casa (House Speciality)

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!

Penne all' Arrabbiata

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

Fettuccine della Mamma

A special pasta dish created for Mother's Day.

Fettuccine with chicken strips, chorizo, mascarpone, sun-blushed tomatoes, spinach, a hint of chilli and blended with cream.

Risotto

Seafood Risotto alla Pescatora

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.

Risotto con Asparagi e Piselli

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Risotto cooked with asparagus and petit pois and flavoured with vegetable stock and sun-blushed tomatoes

Meat Dishes

Grilled Rib-eye Steak Supplement £7.50

9oz Scottish Rib-eye steak cooked to your choice. Fully garnished with grilled mushrooms, tomatoes, onion rings and fries.

Add a sauce of Peppercorn, Diana or Garlic Butter - £4.50

Veal alla Crema Supplement £4.95

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 alla Parmigiana

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

Stew of Gigot and Shoulder Lamb Tuscany Style

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, Balsamic vinegar and blended with a tangy tomatoes sauce. Served over mash potato and vegetables and puff pastry.

Roasted Scottish Sirloin in a Creamy Pepper Sauce

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

Hand cut chips £4.50

Onion Rings £4.50

Sautéed Mushrooms £5.00

Italian Salad £5.50

Zucchini Fritti £5.00

Cauliflower au Gratin £5.00

Dolci - Desserts

Homemade Cheesecake

Please ask for flavour available

Homemade Apple Pie

Served hot with ice-cream and whipped cream.

Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

Sticky Toffee Pudding (Chef own recipe)

Served hot vanilla ice-cream and cream.

Tiramisu

Classic Italian dessert with whisked eggs, Mascarpone semifreddo, sponge finger, Marsala wine, coffee and cocoa.

Seasonal Fresh Fruit Salad

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Tea or Coffee £3.50 with Chocolates

Double Espresso £3.50 Latte £3.75 Cappuccino £3.75



Children's Menu (under 12)

Two course children's menu including a soft drink £14.50.

Extra course £5.50.

Please Note: If required, you may bring your own highchair. - Thank you

Choice of Starters

Choice of Soups

Minestrone or Cream of Vegetable.

Melon with Fruit

Garlic Bread with Cheese

Homemade Chicken Goujon

Deep-fried and served with French fries.

Lasagne al Forno

Traditional lasagne with Bolognese, Bechamel and tomato sauce.

Penne al Pomodoro

Pasta served with tomato sauce.

Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice-cream and cream.

Chocolate Fudge Cake

Served hot with ice-cream and fresh cream.

Trio of Mushrooms, Mozzarella and Onion Rings

Mushrooms, Mozzarella cubes, onion rings and zucchini dressed in breadcrumbs, deep-fried, garnished with a crispy salad and served with garlic mayonnaise.

Choice of Main Course

Fillets of Sole and Haddock Goujon

Strips of fillets of sole and haddock bread crumbed, deep fried and served with French fries.

Spaghetti Bolognese

Spaghetti Carbonara

Choice of Desserts

Torta di Mele (Homemade Apple Pie)

Served with ice-cream and whipped cream.

Assorted Ice Cream

