

ANTIPASTI

OLIVE MARINATE 3.70

Black and green olives marinated with garlic, rosemary and thyme

ZUPPA DEL GIORNO 4.95

Homemade soup of the day with garlic and rosemary focaccia

FUNGHI ALL AGLIO 5.25

Creamed garlic and thyme mushrooms cooked in a white wine sauce

VILLA SANGUINACCIO 6.20

Glazed black pudding, smoked pancetta and peppers

TORTINA DI PESCE 6.40

Fresh salmon and cod fishcakes with lemon zest

BRUSCHETTA AL POMODORO 4.95

Garlic and rosemary focaccia, marinated tomatoes with basil and olive oil

FRITTURA DI CALAMARI 6.95

Crispy fried squid, creamy garlic mayo and lemon wedge

COCKTAIL DI GAMBERETTI 6.95

Atlantic prawns in a classic marie-rose sauce

TUSCAN PATE 5.25

Smooth chicken liver pate in a port wine with rosemary focaccia

INSALATA CAPRESE 6.10

White mozzarella, sliced plum tomatoes, fresh basil leaves drizzled with olive oil

POLPETTE AL SUGO 6.20

Pork and beef rustic neapolitan meatballs in tomato sauce

PASTA

SPAGHETTI BOLOGNESE 9.95

Minced pork and beef slowly cooked with red wine and Italian tomato sauce

PENNE ARRABBIATA 10.25

Pork sausages, smoked pancetta, roasted peppers and spicy tomato sauce

SPAGHETTI CARBONARA 9.95

Smoked pancetta, creamy egg and parmesan sauce

FETTUCCINE AL SALMONE 11.95

Fresh Scottish salmon, sweet cherry tomato sauce with a touch of cream

RISOTTO ALLO SCOGLIO 13.95

Italian Arborio rice, fresh Scottish salmon, baby scallops, prawns, squid & cherry tomato sauce (can be served with spaghetti)

LASAGNA 10.55

Oven baked layers of pasta with bolognese and bechamel sauce

PENNE PRIMAVERA 9.95

Spinach, olives, mushrooms, sweetcorn, cherry tomato sauce with a touch of cream

RISOTTO AI FUNGHI 9.95

Mushrooms, peas and white wine finished with parmesan and black truffle oil

CARNE & PESCE

POLLO ALLA CREMA 13.95

Poached chicken breast, white wine and mushroom sauce

POLLO AI PEPERONI 13.55

Poached chicken breast topped with mozzarella, roasted peppers, tomato and pesto sauce

POLLO VALDOSTANA 14.75

Poached chicken breast topped with parma ham, mozzarella and creamy tomato sauce

FILETTO 22.95

8oz fillet of beef

BISTECCA ALLA GRIGLIA 19.95

10oz sirloin steak off-the-bone

BRASATO DI AGNELLO 16.50

Slowly braised lamb shank in a red wine and herb sauce

MANZO ALLO STROGANOFF 15.95

Roasted beef in a brandy, paprika and creamy mushroom sauce. Served with plain Italian arborio risotto

MERLUZZO AL FORNO 15.55

Roasted fillet of cod in a garlic and creamy white wine sauce

SALMONE AL LIMONE 15.95

Oven baked Scottish fillet of salmon, marinated with lemon juice and olive oil



All our steaks are aged for a minimum of 14 days and sourced by our local butcher, Clifton Quality Meats.

Our Carne & Pesce are served with potatoes, carrots and courgettes

PIZZE ROSSE 12"

GARLIC BREAD TOMATO 4.95

Finely chopped garlic, Italian tomato sauce and oregano

MEXICANA GARLIC BREAD 5.25

Garlic, tomato sauce, sliced onions, chilli and oregano

MARGHERITA 8.55

Tomato sauce and mozzarella cheese

CALZONE 11.95

Folded pizza with ham, salame, chicken, mushrooms and mozzarella topped with tomato sauce

PICCANTE 9.95

Salame, roasted peppers, chilli and mozzarella

CAPRINO 10.95

Goats cheese, caramelised onions, mozzarella, pesto and grilled peppers

ITALIANA 10.95

Parma ham, mozzarella, rocket and parmesan

ORTOLANA 10.55

Roasted peppers, mushrooms, courgette, tomato sauce and mozzarella

MEAT FEAST 11.75

Ham, sausages, salame with chilli and mozzarella

PIZZE BIANCHE 12"

GARLIC BREAD 4.50

Finely chopped garlic and oregano

GARLIC BREAD MOZZARELLA 5.25

Garlic, mozzarella and oregano

FOCACCIA AL ROSMARINO 4.95

Olive oil, rosemary and sea salt

FIorentina 10.75

Smoked pancetta, free range egg, spinach, crème fraîche and mozzarella

CALABRESE 10.55

Sausages, gorgonzola, caramelised onions, olives, mozzarella and crème fraîche

QUATTRO FORMAGGI 11.55

Mascarpone, gorgonzola, mozzarella and parmigiano

EXTRA TOPPINGS 1.00

Mushrooms, sweetcorn, cherry tomatoes, courgette, peppers, caramelised onions, rocket salad, pesto, spinach, pineapple, chicken, bacon, salame, sausages, Italian ham, goats cheese, mozzarella, parmesan

INSALATA

CAPRINO 10.95

Mixed leaf salad, grilled peppers and warm goats cheese topped with pesto and olives

EMILIANA 10.50

White mozzarella, parma ham, cherry tomatoes, mixed leaf salad

INSALATA AL SALMONE 10.95

Mixed leaf salad, smoked salmon, cucumber, red onions and lemon dressing

CAESAR SALAD 10.95

Traditional Caesar salad with Romaine lettuce, chicken and boiled egg with a classic caesar sauce

CONTORNI

RUCOLINA 3.55

Rocket leaves with parmesan, drizzled with extra virgin olive oil

INSALATA MISTA 3.55

Crunchy salad, cherry tomatoes, olives, garlic croutons, parmesan with a balsamic glaze

PATATINE FRITTE 2.95

French fries

PATATE DOLCI 3.55

Sweet potato fries

CESTINO DI FOCACCIA 3.00

Garlic & rosemary focaccia

PATATINE FRITTE AL TARTUFO 3.75

Truffle fries with parmesan

PEPPERCORN / DIANE / MUSHROOM SAUCE 2.25



Vegetarian



Request
Gluten Free



Gluten Free

Vegan menu available

All items are subject to availability. Some dishes may include nuts. If you have any special dietary requirements please consult a member of staff