



*Gatti's*



## - Antipasti caldi -

*Capesante* £12.85

Seared Pacific Scallops served on a bed of spinach and chopped bacon

*Gamberoni all'aglio* £10.80

Pacific prawns sautéed in garlic, herbs, lobster bisque and a shellfish reduction

*Funghi misti trifolati* £8.20

Porcini and wild mushrooms sautéed with garlic, parsley served with curasau bread

*Calamari fritti* £10.05

Deep fried calamari served with tartar sauce

*Grigliata mista di vegetali* £8.95

Selection of grilled vegetables served with balsamic vinegar reduction and olive oil

*Camembert fritto* £8.20

Deep fried Camembert coated in breadcrumbs served with gooseberry preserve

## - Pasta -

*Spaghetti alle vongole* £14.50

Spaghetti with baby clams, garlic, parsley and chilli

*Spaghetti alla Napoletana* £13.50

Spaghetti with tomato sauce and basil

*Spaghetti Bolognese* £14.50

Spaghetti with traditional home-made Bolognese

*Fettuccine al salmone affumicato* £14.50

Ribbon pasta with Scottish smoked salmon, shrimps and cream sauce

*Ravioli Emiliana al burro e salvia* £14.50

Home-made pasta parcels filled with chicken and veal with butter and sage

*Agnolotti di ricotta e spinaci* £14.50

Home-made pasta parcels with ricotta cheese, spinach in an Aurora sauce

*Paglia e fieno Cypriani* £14.50

White and green string pasta with ham, peas, mushrooms and a cream sauce

*Rigatoni arrabbiata* £14.50

Tube-shape pasta in a garlic, tomato and chilli sauce

*Linguine all'Aragosta* £21.90

Linguine pasta with lobster, tomato sauce and chilli

*Trio di pasta (piatto unico)* £16.50

Selection of three pastas of your choice minimum for 2 people (main course only) from £16.50

## - Antipasti freddi -

*Insalata d'avocado con gamberetti* £9.75

Avocado with shrimps mozzarella, tomato and a marie rose sauce

*Bresaola di manzo* £10.50

Cured beef served with rocket and parmesan shavings

*Insalata Caprese* £8.20

Buffalo mozzarella with tomato and basil leaves

*Salmone scozzese affumicato* £10.60

Scottish, wild smoked salmon

*Prosciutto San Daniele* £9.50

San Daniele cured ham with buffalo mozzarella or melon

*Insalata alla Cesare* £10.90

Classic Caesar salad with grilled chicken

*Insalata di frutti di mare* £10.90

Salad of octopus, squids, cuttlefish, prawns and Julienne of vegetables lemon and olive oil dressing

## - Zuppe -

*Zuppa d'aragosta* £7.50

Home-made lobster bisque

*Minestrone* £6.60

Traditional Italian vegetable soup

## - Fish -

*Sogliola alla griglia o al limone* £28.50

Grilled or pan-fried Dover sole with butter lemon sauce

*Filetti di sogliola rustici* £28.50

Breaded pan-fried fillets of Dover sole

*Scampi fritti* £20.90

Breaded deep fried scampi

*Scampi ai funghi* £20.90

Scampi sautéed with garlic, mushrooms and white wine sauce

*Branzino alla Griglia* £20.50

Marinated, grilled fillets of sea bass

*Merluzzo al forno* £18.50

Oven-baked Atlantic cod served with mash potato, lemon and butter sauce

*Grigliata di pesce* £22.90

Selection of mixed grilled fish

## - Risotti -

*Risotto ai porcini* £ 14.90

Risotto with porcini mushrooms and parmesan cheese

## - Carne -

*Filetto di manzo Scozzese* £ 23.90

Prime Angus Fillet of grilled beef

*Filetto di manzo scozzese allo Stilton o al pepe verde* £22.90

Fillet of Angus beef pan-fried with Stilton cheese sauce or green peppercorn

*Bistecca di manzo alla griglia* £ 19.95

Grilled rib-eye steak served with a reduction of sweet and sour balsamic sauce

*Chateaubriand alla griglia* £ 48.00

Grilled fillet of Angus beef for 2 people served with wild mushrooms, tomatoes, chips and Béarnaise sauce

*Vitello di Milanese* £ 21.50

Pan-fried veal escalope coated in bread crumbs

*Nodino di vitello al rosmarino* £ 29.90

Pan-fried veal-chop in a rosemary and white wine sauce

*Medaglioni di vitello al limone* £ 19.95

Veal medallions in a lemon and butter sauce

*Fegato di vitello* £ 19.50

Calves' liver with butter and sage or grilled with bacon

*Suprema di pollo ai porcini* £ 16.80

Oven-baked supreme of chicken with white wine and porcini sauce

*Pollo alla griglia* £ 15.90

Grilled chicken breast served with diced aubergine, cherry tomatoes, garlic and fresh chilli

*Costolette d'agnello ai ferri* £ 20.20

Grilled lamb cutlets

## - Contorni -

*Legumi del giorno* £ 5.50

Selection of vegetables of the day

Vegetables available individually priced

*New potatoes* £ 3.00

*Lyonnais* £ 3.00

*French fries* £ 3.00

*Green beans* £ 3.00

*Broccoli* £ 3.00

*Peas* £ 3.00

*Carrots* £ 3.00

*Mushrooms* £ 3.00

*Spinach* £ 3.00

*Fried Zucchini* £ 3.90

*Mixed, green salad* £ 3.90

*Tomato and Onion salad* £ 3.90

*Side dish of pasta* £ 4.50

## - Formaggi -

*Cheese board for 1 person* £ 7.50

Parmesan cheese, camembert, taleggio, dolcelatte, mature cheddar served with celery and grapes

## - Selezione di dolci

### *del carrello -*

Selection of desserts from the trolley

From £ 7.50

## - Gelati, sorbetti e cassata -

Ice-creams, sorbets and cassata

From £ 6.50

## - Selection of coffees -

*Espresso* £ 2.80

*Cappuccino* £ 2.80

*Caffe latte* £ 2.80

*Liqueur coffee* £ 7.50

The Carving trolley is available at lunch Monday to Friday

For those who have a particular dietary requirement please ask any member of staff who will be more than happy to help, we also stock gluten free bread and pasta.

For allergens and intolerance please ask a member of staff

(Pasta taken as starter £ 9.60)

A 12.50% discretionary gratuity will be added to the bill, cover charge £ 1.25