



ANTIPASTI *

Melanzane alla Parmigiana £13.00 V
Aubergines baked in a Tomato Sauce with Mozzarella

Carpaccio alla Rucola £18.50
Scotch Beef Carpaccio with Rocket and Parmesan served with Olive Oil and Lemon

Mozzarella in Carrozza £13.00
Crispy Fried Breaded Mozzarella, Anchovy and Garlic Sauce, Tomato Salsa

Calamari Fritti £15.50 / £22.50
Crispy Fried Squid, Homemade Tartare Sauce

Burrata Caprese £14.50 V
Creamy Mozzarella, Rocket, Baby Plum Tomatoes

Asparagi Gratinati al Parmigiano £13.50 V
Asparagus served hot with Melted Butter and Parmesan

Gamberoni Rossi e Calamari Frá Diavolo £17.50
Atlantic Red Prawns, Squid, Spicy Tomato Sauce

Bresaola, Ricotta Aromatizzata £14.50
Dry Cured Beef, Aromatic Ricotta Cheese

Salmone Affumicato £16.50
Argyll Smoked Salmon

Calamari Luciana £14.50
Squid in a Tomato sauce with Peas and Black Olives

ZUPPE *

Pasta e Fagioli £9.50 V
Robust Bean Soup, Ditalini Pasta

Stracciatella Sale e Pepe £9.00
Chicken Broth, Beaten Egg, Chopped Spinach, Parmesan Cheese

Zuppa di Pesce £10.50
Freshly made Crustaceous Fish Soup

Minestrone Casalinga £9.00 V
Homemade Minestrone

PASTE

Penne Arrabbiata £13.50 V *
Penne, Spicy Tomato Sauce

Spaghetti alla Carbonara £14.50 *
Spaghetti, Pancetta Bacon, Egg Yolk, Parmesan Cheese

Fettuccine Alfredo £14.50 V *
Fettuccine, Mushrooms, Cream, Parmesan

Spaghetti al Pomodoro o Bolognese £13.50 V * / £15.50 *
Spaghetti with Homemade Bolognese or Tomato Sauce

Risotto ai Funghi Misti, Aroma al Tartufo £17.00 V *
Mixed Mushroom Risotto, Truffle Oil

Spaghetti Aragosta £28.50
Spaghetti, Fresh Lobster, Tomato Sauce

Lasagna Bolognese £15.50 *
Homemade Beef Lasagna

Quadroni di Magro Salsa Rosa £14.00 V *
Ricotta and Spinach Ravioli, Tomato Sauce, Dash of Cream

Cacio Pepe al Pecorino £14.50 *
Spaghetti, Pecorino Cheese, Black Pepper

Ravioli di Vitello £14.50 *
Braised Veal Ravioli in a Tomato and Basil Sauce

Linguine alla Vongole £18.50
Linguine sautéed with Fresh Clams, Garlic and Parsley

Taglierini al Granchio £18.50
Taglierini with Fresh Crab, Cherry Tomatoes, Rocket and a Hint of Chilli Peppers



SECONDI

Suprema di Pollo Inpanata e Fritta £17.00
Breast of Chicken, Breadcrumbs, Pan Fried

Piccatine al Limone £18.50
Veal Escalopes Sautéed in Butter and Lemon

Fegato Burro e Salvia £19.00
Pan Fried Calves' Liver with Butter and Fresh Sage

Scaloppine di Vitello Certosina £18.50
Veal Escalopes, Cream, Brandy, Mushrooms

Petto di Pollo Sale e Pepe £18.00
Breast of Chicken Filled with Butter and Garlic,
Golden Fried

Spigola alla Griglia o Aglio e Olio £24.00
Fillet of Sea Bass, Grilled or Garlic and Olive Oil

Coda di Rospo all'Acqua Pazza £26.00
Monkfish with Cherry Tomatoes, Fresh Basil and
Oregano

Filetto alla Griglia £32.00
Grilled Prime Scotch Fillet Steak

Fegato alla Veneziana £19.00
Thinly sliced Calves' Liver sautéed with Onions and
White Wine

Fiorentina di Manzo Scozzese £37.00
Grilled Prime Scotch T-Bone Steak (500g)

Milanese di Vitello £19.50
Veal Escalope Pan Fried in Breadcrumbs

Agnello Burro e Rosmarino £19.50
Lamb Cutlets cooked with Butter and Fresh Rosemary

Gamberoni Aroma D'Arancio, Riso £22.00
Red Prawns, Orange Zest, Rice

Sogliola alla Griglia o Mugnaia £41.00
Dover Sole served Grilled or Meunière

CONTORNI - £4.50

Crispy Fried Zucchini

Homemade Chips

Spinach in Butter

Broccoli with X V Olive Oil

Sautéed Potatoes

Rocket, Cherry Tomato Salad with Olive Oil,
Balsamic and Parmesan Shavings

DOLCI - £8.00 *

Pannacotta, Mixed Berries Coulis

Homemade Tiramisú

Profiteroles al Cioccolato

Set Menu *

2 Courses £23

3 Courses £27

Midday to 5:00pm

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free

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Cover charge £2.00

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A discretionary service charge of 12.5% will be added to the final bill