




STARTERS

COLD STARTERS

- GF** OLIVE MISTE  3
Marinated olives with garlic, thyme and rosemary.
- GF** CAPRESE SALAD 6
Fresh mozzarella, tomatoes, and sweet basil pesto.
- GF** TRIO DI VERDURE  6
Grilled courgettes, aubergines, peppers with a drizzle of parsley evoo and garlic.
- GF** TAGLIERE MISTO DI SALUMI 7.5
A tasty selection of Italian cured meat and cheese served with fresh warm Italian bread.
- PATE DELLA CASA 6
Smooth home-made chicken liver pate, served with rocket, cranberry chutney and toasted bread.
- GF** SALMONE AFFUMICATO 7
Scottish smoked salmon, capers, nutmeg butter swirl, served on a top of crusty Italian bread.

HOT STARTERS

- ZUPPA DEL GIORNO 4.5
Chef's seasonal soup of the day, served with fresh Italian bread and butter.
- GF** BRUSCHETTA MISTA  4.5
2 slices of toasted Italian bread, one with vine tomato and fresh basil and one with roasted aubergines.
- GF** MINI PARMIGIANA 6
Baked aubergines layered with a light tomato passata, basil, parmigiano and mozzarella.
- POLPETTE 5
Home made Italian meatballs in a light tomato sauce, served with a slice of fresh toasted Italian bread.
- GAMBERI AL PEPERONCINO 6.5
King prawns cooked in garlic, chilli, white wine, and cherry tomato served with croutons.
- ZUPPETTINA DI PESCE 7.5
A must for seafood lovers! Pan sautéed clams, mussels squid, prawns and a langoustine, cooked in garlic, chilli & white wine, served with croutons.
- GF** COZZE A PIACERE 6
Pan sautéed fresh Scottish mussels cooked in a sauce of your choice:
*White wine garlic & cherry tomatoes
*Rich tomato & garlic
*Chilli & garlic






PLEASE ASK YOUR WAITER FOR CHEF'S DAILY SPECIAL.

ABOUT PASTA

FROM THE SEA

- SPAGHETTI VONGOLE 15
Spaghetti tossed with fresh clams, garlic, touch of chilli and cherry tomatoes.
- LINGUINE PISTACCHIO E GAMBERI 17
Gorgeous linguine dish with king prawns, pistachios, chilli, garlic and cherry tomatoes.
- TUBETTI CON FAGIOLI E COZZE 13
Rustic and creamy. Tiny tubes of pasta with mussels and beans.
- LINGUINE AL PROFUMO DI MARE 18
Linguine pasta tossed with mixed fresh Scottish seafood & crustacean; clams, mussels, squid, king prawns, langoustine cooked in evoo, garlic, touch of chilli and cherry tomatoes.


VEGGIE

- GF** PENNE SICILIANA  10
An all time classic, bursting with flavors! Penne pasta cooked in a rich tomato sauce with evoo, garlic, diced aubergines, basil and topped with fresh pecorino cheese.
- GF** PENNE ARRABBIATA  10
Penne pasta, smothered in a rich and spicy fresh tomato sauce, garlic and chilli.
- GF** GNOCCHI AL PESTO  10
Love the smell of fresh basil? Potato dumplings cooked in a creamy basil pesto sauce. (contains nuts)

MEAT

- ORECCHIETTE SALSICCIA & FRIARIELLI 16
Hearty and meaty! Traditional southern shell pasta cooked with fresh Italian sausage, Italian bitter broccoli, garlic and evoo.
- PACCHERI AL RAGU DI CERVO 14
Large traditional pasta with rich and velvety slow cooked venison in a rich tomato sauce.
- PAPPARDELLE BOLOGNESE 12
Enjoy our slow cooked, rich beef tomato sauce with great depth of flavour pairing with wide pasta egg noodles.
- LASAGNA 10
Oven baked layers of egg pasta with rich Bolognese ragu sauce and creamy besciamelle & parmigiano.
- SPAGHETTI CARBONARA 10
Spaghetti pasta cooked with creamy egg, black pepper and parmigiano sauce.
- PENNE AMATRICIANA 10
Penne pasta cooked with evoo, shallots, pancetta, splash of red wine and cherry tomato.

RISOTTI

- GF** RISOTTO TALEGGIO & SALSICCIA 14
Risotto with finest Taleggio cheese & Italian sausages.
- GF** RISOTTO PORCINI  12
As classically Italian as you can get...Italian porcini mushroom, arborio rice, white wine, butter and parmesan.
- GF** RISOTTO ALLO SCOGLIO 16
Wonderful seafood risotto packed with mussels, squid & prawns. This is a great seafood experience!

SECONDI DI PESCE - FROM THE SEA

- GF** SPIGOLA AL PROFUMO DI LIMONE 15
Fillet of sea bass, topped with lemon zest, parsley, oven baked in evoo, garlic, dash of white wine.
- GF** TRANCIO DI SALMONE AL PISTACCHIO 15
Salmon fillet oven baked in a white wine sauce and topped with pistachio crust.
- GF** BOCCONCINI DI RANA PESCATRICE 15
Monkfish bites wrapped in pancetta bacon pan cooked in a drizzle of evo, garlic, served with caramelised onions and a coulis of datterini tomato.
- ZUPPA DI PESCE 18.5
Pan sautéed clams, mussels squid, prawns and a langoustine, cooked in garlic, touch of chilli & white wine, served with bread croutons.
- GF** GRIGLIATA DI PESCE 19.5
Mixed Scottish fresh sea food, chargrilled, served with a drizzle of lemon and mint citronette.
- FRITTURA MISTA 17
Lightly fried king prawns, squid, whitebait and cod served with garlic mayonnaise and mixed leaves salad.

SECONDI DI CARNE - MEAT

- GF** BISTECCA AI FERRI 17
Perfectly grilled 9oz sirloin steak with mix green salad.
Add a sauce: Peppercorn | Gorgonzola Blue cheese
- GF** TAGLIATA DI MANZO 19
Chargrilled and sliced 9oz sirloin steak served with rocket and parmigiano shaving, served with a drizzled of evoo and balsamic glaze.
- GF** SALSICCIA & FRIARIELLI 16
Tuscan fresh Italian sausage pan fried, served on a bed of friarielli bitter broccoli.
- POLLO ALLA MILANESE 13
Tender and juicy chicken breast covered in crunchy bread crumbs and parmesan served with salad and chips.
- GF** POLLO CORDON BLEU 14.5
Rolled chicken breast, filled with ham & mozzarella, cooked in a white wine sauce and served on a bed of rocket
- GF** MISTO ALLA BRACE 20
Mix grilled meat platter consists of finest fresh italian sausages, tender chicken fillet, juicy beef and pork loin served with mix green salad.

SIDES : INSALATA MISTA - V (MIX GREEN SALAD) | RUCOLA E SCAGLIE V (ROCKET WITH PARMESAN) | BREAD | GARLIC BREAD
PISELLI PANCETTA CIPOLLA (PEAS WITH BACON AND ONIONS) | FUNGHI ALL' AGLIO (CREAMY GARLIC MUSHROOMS) |
VERDURE MISTE - V (GRILLED SEASONAL MIXED VEGETABLES) | PATATE AL ROSMARINO - V (POTATOES WITH ROSEMARY) CHIPS - V

EACH DISH 3.90

We can cater for a number of dietary requirements, and we ask that you please let your server know if you have any allergies. We can also offer a selection of our dishes available vegan marked as 'Go Vegan' or without gluten, ask us for more information.

*Evoo- extra virgin olive oil *V- Vegetarian *GF - Gluten Free. All prices GBS